Warrenton Parent and Teachers

COOK BOOK

of

Favorite Recipes

1947-1948

Warrenton P. T. A.
Warrenton, Oregon

COMPLIMENTS

OF

Prouty Lumber & Box Co.

Warrenton, Oregon

LUMBER MANUFACTURERS
WHOLESALE AND
RETAIL

Telephone: Warrenton 2261

BEST WISHES

TO

The Warrenton School Administration

AND TO

The Parent-Teachers Association

WHOSE JOINT ENDEAVORS ARE

A DISTINCT CREDIT TO OUR COMMUNITY

BIOPRODUCTS

OREG. LTD.

Warrenton, Oregon

MANUFACTURERS OF

PHARMACEUTICALS AND CHEMICALS

San Juan Brand

Producers of

FRESH - FROZEN - SALT - SMOKED - CANNED

PACIFIC COAST FISH PRODUCTS

Branch

San Juan Fishing & Packing Co.

Warrenton, Oregon

Union Fishermen's Co-op. Packing Co.

Astoria, Oregon

Packers of

Columbia River Salmon and Tuna

HUGHES-RANSOM

Astoria, Oregon

Chapels in
Astoria, Seaside, Oregon
and
Ilwaco, Washington

A SERVICE WITHIN THE MEANS OF ALL

Warrenton Parent and Teachers

COOK BOOK

of

Favorite Recipes

1947-1948

OFFICERS

President	Mrs. R. G. Butler
1st Vice President	Mr. R. Knotts
2nd Vice Pres.	Mr. P. W. Lane
3rd Vice Pres.	Mrs. Paul Miller
Secretary	Mrs. Carl See
Treasurer	Mrs. J. R. Chance

Warrenton P. T. A.
Warrenton, Oregon

TABLE OF CONTENTS

CAKES 3
CANDY 25
COOKIES 27
FISH 36
SALADS 40
BREAD 45
VEGETABLES 51
MEATS 55
PICKLES, PRESERVES AND RELISHES 64
PUDDINGS AND DESSERTS 69
MISCELLANEOUS 78

CAKES

A LOVE CAKE FOR MOTHER

RECIPE

1 Can of "Obedience"
Several pounds of "Affection"
1 pint of "Neatness"
Some Holiday, Birthday, and every-day "Surprises"
1 Can of "Running Errands" (willing brand)
1 box of powdered "Get up when I should"
1 bottle of "Keep sunny all day long"
1 can of pure "Thoughtfulness"

METHOD

Mix well, bake in a hearty, warm oven, and serve to "Mother" every day. She ought to have it in Big Slices.

By Jean Beadle
Age 14 years

Contributed by
Mrs. Rodney G. Northrup

ORANGE CAKE

1¼ cups sugar
2 oranges
½ cup shortening
1 tsp. soda
1 cup dates or raisins
2 eggs, well beaten
½ tsp. salt
½ tsp. baking powder
2 cups cake flour
1 cup sour milk

Cream 1 cup sugar and shortening, add eggs. Sift flour, soda, baking powder and salt. Mix alternately with milk. Grind raisins and orange peel and add to batter. Mix ¼ cup sugar with orange juice and when baked pour over cake while hot. Bake in slow oven about 1 hour.

—Mrs. Thelma Fitcha

CHOCOLATE OVERNIGHT CAKE

½ cake yeast
¼ cup lukewarm water
¾ cup butter or fat
2 cups sugar
3 eggs beaten
1 tsp. vanilla
⅔ cup sifted cocoa
1 cup milk
3 cups sifted flour
1 tsp. soda
¼ cup warm water

Put yeast into ¼ cup water, add ¼ tsp. sugar, stir and let stand 5 minutes. Cream butter and sugar, add eggs, vanilla and cocoa, then portion of milk and flour. Then let stand overnight in covered bowl. In the morning add soda dissolved in ¼ cup warm water Pour into 2 greased layer tins and bake.

—Mrs. G. P. Eggleston

DEVIL FOOD CAKE

½ cup cocoa
¼ cup boiling water
½ cup canned milk diluted with ½ cup water
½ cup shortening
1½ cups sugar
2 eggs well beaten
1 tsp. soda
1 tsp. baking powder
2¼ cups pastry flour
1½ tsp. vanilla

Mix cocoa with boiling water to make a smooth paste. Add to diluted milk that has been scalded and stir constantly to prevent lumping. Cool. Cream shortening and sugar thoroughly, add eggs and beat well. Add soda to cocoa mixture and add to batter. Sift baking powder with flour and add in small amounts to batter together with vanilla. Beat 3 minutes. Bake in 2 eight inch layers in moderate oven 350 degrees 20 to 25 minutes.

—Kay Cameron

APPLESAUCE CAKE

1½ cups sugar
½ cup butter or shortening
1½ cups thick unsweetened applesauce
1 cup seeded raisins
2 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
½ tsp. nutmeg
2½ cups flour

Cream butter, add sugar, sift flour, soda and spices together; dredge raisins with 2 tsp. flour. Stir in flour and applesauce alternately until all is used. Last fold in raisins. Bake in greased pan in moderate oven from 50 minutes to 1 hour. —Mrs. Ernest Cameron

APPLESAUCE CAKE

⅔ cup shortening
1 cup sugar
2 eggs
1¼ cups applesauce
1 tsp. soda
½ tsp. salt
2 cups flour
1 cup raisins
½ cup nutmeats
1 tsp. nutmeg
2 tsp. cinnamon
¼ tsp. allspice

Cream shortening, add sugar, eggs and applesauce, beat together for 1 minute. Sift flour and all dry ingredients together and add to creamed mixture, beat again for 1 minute. Add raisins and nuts that have been dusted with small amount of flour. Bake at 325 degrees for 45 to 60 minutes. —Mrs. John Hopp

APPLESAUCE CAKE

Cream 1 cup butter. Add 2 cups sugar gradually, beating until smooth and creamy, add 2 well beaten eggs and blend well. Mix and sift 2½ cups flour, ½ tsp. salt, 2 tsp. cinnamon, 2 tsp. soda, 1 tsp. cloves. Add to first mixture and mix well. Add 2 cups raisins, 2 cups chopped nuts, blend well, add 2 cups hot apple sauce. Bake in greased loaf pan 1 hour in oven 250 degrees to 375 degrees. —Agnes Norelins

LAYER CAKE

Sift 2 cups flour, 2 tsp. baking powder and 1 tsp. salt. Cream ½ cup shortening, 1 cup sugar. Add 2 eggs—1 at a time, beating for 1 minute after each. Combine with ¾ cup milk and 1 tsp. vanilla. Add dry ingredients gradually. Beat well. Pour into greased layer pans and bake in moderate oven for 30 to 35 minutes. —Lavinia Kindred

GRAHAM CRACKER CAKE

½ cup butter
1 cup sugar
3 T coffee cream
1 cup crushed pineapple
1 cup chopped walnuts

Cream butter and sugar, add egg beaten until light. Line oblong pan with heavy wax paper. Place a layer of graham crackers in crumbs about ½ inch thick in bottom of pan, over this pour 3 or 4 tsp. pineapple juice. Then add little of pineapple mixture, then a layer of nuts and then a layer of Graham cracker crumbs till all is used up. Top with nuts and let stand 24 hours. Serve with whipped cream. —Mrs. Ben Van Volkinburg

SOUR CREAM CAKE

1¼ cups sugar
3 eggs
¼ cup molasses, coffee to fill cup
1 level tsp. soda
½ cup butter
2 cups flour

Cream butter and sugar, add eggs which have been beaten. Add baking powder to molasses, and coffee. Add flour and molasses, alternately each to mixture. —A. Ramvick

FROSTING

1 cup sugar
½ cup water
1 cup sour cream

Boil to a thick syrup, add nuts and cream. When boiled to consistency thick enough to spread, remove and frost cake. —A. Ramvick

HERITAGE CREAM CAKE

2 cups sifted flour
2 tsp. baking powder
½ tsp. salt
2 tsp. vanilla
2 eggs
1 cup heavy cream
1 cup sugar

Beat eggs and sugar together, add vanilla, sift flour, salt and baking powder 3 times. Add alternately with cream. Bake in moderate oven 25 or 30 minutes. —Virginia Garriott

SUNSHINE CAKE

4 eggs
4 T cold water
1 cup sugar
1 tsp. vanilla
1 cup flour
1 tsp. baking powder
¼ tsp. cream of tartar

Beat egg yolks until lemon color, add ½ of sugar gradually, then add cold water. Add dry ingredients (sifted 5 times). Beat egg whites stiff, add cream of tartar and one-half sugar. Fold in whites, flavor and bake for about 1½ hours at 250 degrees. —Mrs. B. E. Fitzgerald

CHOCOLATE ANGEL FOOD

1½ cups egg whites
½ tsp. salt
1 tsp. cream of tartar
1½ cups sugar
1 cup flour
4 T cocoa
1 tsp. vanilla
⅓ cup walnuts

Add salt to egg whites and beat until foamy, add cream of tartar and beat until stiff. Sift sugar and fold 1 cup into egg whites. Sift flour, measure, and sift 5 times with cocoa and remaining sugar. Fold carefully into egg whites. Add vanilla and nuts last. Pile in ungreased tube pan and bake in slow oven 1¼ hours. Cool in pan. Remove from pan and frost with chocolate frosting and decorate with walnut halves. —Mrs. J. Donovan

CRANBERRY UPSIDE DOWN CAKE

3 T butter
1½ cups sugar
2 cups cranberries
1½ cups sifted cake flour
1½ tsp. baking powder
½ tsp. salt
¼ cup shortening
1 egg, beaten
½ cup milk
1 tsp. vanilla

Melt butter and 1 cup sugar in baking pan, add cranberries. Sift flour, baking powder and salt together. Cream shortening and remaining sugar, add egg and beat well. Add sifted dry ingredients and milk alternately. Add vanilla, pour batter over cranberries. Bake in moderate oven 40 to 45 minutes. —Mrs. Clyde Alsman

BANANA LAYER CAKE

2¼ cups sifted cake flour
2½ tsp. baking powder
½ tsp. soda
½ cup shortening
1 cup sugar
2 eggs
1 tsp. vanilla
1 cup mashed bananas
¼ cup sour milk or buttermilk

Cream fat and sugar, add 1 egg at a time, beating well after each. Stir in vanilla. Combine bananas and milk, add alternately with dry ingredients. Bake for 25 to 30 minutes in 375 degrees oven. Makes 2 9-inch layers. —Mrs. Les Normand

SPICE CAKE

2 cups cake flour
1 cup sugar
½ cup shortening
1 tsp. salt
1 tsp. cinnamon
½ tsp. cloves
¼ tsp. nutmeg
½ tsp. allspice
¼ tsp. soda
½ cup milk
¼ cup molasses
(300 strokes)

Mix ingredients in bowl and beat 2 minutes. Add 2 tsp. baking powder. Add 2 eggs and ⅓ cup milk. Beat 2 minutes. (300 strokes) Bake in oven at 375 degrees for 25 minutes.

—Margaret Ann Swindler

ORANGE COFFEE CAKE

1 egg
½ cup milk
½ cup sugar
½ tsp. salt
2 T grated orange rind
2 cups flour
½ cup shortening
½ cup orange juice
3 tsp. baking powder

Beat egg, add milk, sugar, salt and orange rind. Add ½ cup flour and shortening. Add orange juice. Sift together remaining flour and baking powder. Pour into greased pan. Bake at 375 degrees 20 to 30 minutes.

—Mrs. Dan Puckett

FRUIT CAKE

1 pound fat pork
2 cups brown sugar
5 cups flour
1 T allspice
2 cups raisins
1 cup dates
2 cups boiling water
1 cup dark molasses
½ tsp. salt
1 T cinnamon
4 cups currants
1½ cups chopped nuts
1 T soda
1 T baking powder
1 T nutmeg
1 tsp. cloves
3 cups mixed candied fruits

Put pork fat through grinder, add boiling water and cool. Add dry ingredients and fruit and nuts.

—Mrs. Guy Braley

MARSHMALLOW FILLING AND FROSTING

1½ cups sugar
6 marshmallows
2 tsp. lemon juice
½ cup water
2 egg whites
¼ tsp. baking powder

Boil sugar and water until syrup spins thread. Add marshmallows cut into small pieces, do not stir. Pour slowly into stiffly beaten whites, beating until smooth and thick enough to spread, add baking powder and juice.

—Mrs. Donald C. Carter

JELLY ROLL

2 eggs
4 T cold water
1½ tsp. baking powder
Currant or other jelly
1 cup sugar
1 cup flour
½ tsp. salt

Separate eggs, beat yolks and add sugar slowly and water, beating continually. Sift dry ingredients and add little at a time with beaten whites. Spread thinly on greased oblong pan and bake in moderate oven about 15 minutes. Turn out on damp cloth sprinkled with powdered sugar, trim off crusty edges, spread with jelly and roll up in cloth while still warm. When cool remove to plate and sprinkle with powdered sugar.

—Mrs. Katherine Neuharth

BUTTERSCOTCH FROSTING

1 cup brown sugar
2 T butter
¼ cup milk
3 T shortening
Little salt
1½ cups powdered sugar

Combine sugar, salt, shortening and butter and bring to boil, stirring constantly. Add milk and cook over low heat 3 minutes. Cool and add powdered sugar and beat until thick enough to spread. —Mrs. J. H. Niemi

MARVEL FUDGE FROSTING

Mix in saucepan:
2 ounces chocolate, cut fine
7 T milk
2 T shortening
¼ tsp. salt
1½ cups sugar
2 T butter
1 T corn syrup
1 tsp. vanilla

Boil briskly 1 minute, cool, add vanilla. Beat until thick enough to spread. Add ½ cup nuts. —Mrs. Otis B. Keyser

EASY SPONGE CAKE

Beat 2 eggs, add 1 cup sugar and beat with rotary beater. Sift in 1 cup flour, 1 tsp. baking powder, and ½ tsp. salt. Add ½ cup boiling water and flavoring as desired. Bake in paper lined loaf pan in slow oven 45 minutes.
—Katherine Hitchman

TOASTED SPICE CAKE

¾ cup shortening
2 eggs
1¼ cups sour milk
1 tsp. baking powder
1 tsp. cloves
1 tsp. vanilla
3 cups brown sugar
1 tsp. soda
2⅓ cups flour
1 tsp. cinnamon
¾ tsp. salt
½ cup chopped nuts

Cream shortening, add 2 cups brown sugar and egg yolks. Add soda to milk, add this alternately with the dry ingredients and vanilla. Bake in loaf pan about 10 by 15 inches. Cover uncooked dough with the following. Beat 2 egg whites, add 1 cup brown sugar and spread over batter and sprinkle with chopped nuts. Bake 45 minutes at 350 degrees. Serves 18.
—Signe Koster

MAYONNAISE CAKE

2 cups sifted cake flour
2 T chocolate or cocoa
1 tsp. cinnamon
1 cup boiling water
1 tsp. vanilla
1 cup sugar
½ tsp. salt
½ cup washed raisins
1 tsp. soda
1 cup mayonnaise

Put into bowl, the flour, sugar, cocoa, salt and cinnamon. Into another bowl put raisins and hot water, let stand a few minutes. Then add soda and stir. Now add dry ingredients and vanilla and stir in last mayonnaise. Bake at 350 degrees about 35 minutes. Loaf Cake. —Mrs. H. W. Brons

PINEAPPLE CAKE

½ cup butter
1 tsp. vanilla
½ cup water
3 tsp. baking powder
3 egg whites or 2 whole eggs
1½ cups sugar
1 cup crushed pineapple
2½ cups sifted cake flour
⅛ tsp. salt
1 cup nuts

Cream butter and sugar, add vanilla, add pineapple and sifted flour with dry ingredients with water. Add egg whites. Bake in buttered layer tins. Bake at 375 degrees 25 minutes. —Mrs. Roy Dailey

APPLESAUCE CAKE

Cream together ½ cup shortening and 1 cup sugar. Add 1 egg and beat. Sift together 2 cups flour, ½ tsp. salt, ½ tsp. cloves and 1 tsp. cinnamon. To 1 cup applesauce add 1 tsp. soda and stir until foamy. Add this alternately with flour to creamed mixture, add nuts and raisins and bake in loaf or tube pan in moderate oven 45 minutes. If a darker cake is desired add ½ cup chocolate. —Mrs. K. Hitchman

PUMPKIN CAKE

½ cup shortening
2 eggs
3 tsp. baking powder
½ tsp. cinnamon
½ tsp. ginger
1 tsp. soda
½ cup nuts
1¾ cups sugar
2 cups flour
½ tsp. salt
½ tsp. nutmeg
1 cup pumpkin
¾ cup milk

Mix pumpkin, milk and soda together and add to other ingredients. Bake at 350 degrees 35 to 45 minutes. —Mrs. Evelyn Graichen

ORANGE CAKE

¾ cup shortening
3 whole eggs beaten in 1 at a time
3 tsp. baking powder
¼ cup water
1½ cups sugar
3 cups flour
¾ cup orange juice
Grated rind of 1 orange

—Mrs. Harvey Jones

PARTY RING CAKE

Sift together: 2 cups flour, 3 tsp. baking powder, ½ tsp. salt and 1 cup sugar. Add ½ cup shortening and ½ cup milk. Beat for 2 minutes and add ½ cup milk, 1 tsp. vanilla and 3 eggs unbeaten. Beat 2 minutes more. Pour into lightly greased 9 inch mold. Bake at 350 degrees 35 to 40 minutes.

CREAMY FROSTING

Cream 2 T butter and ¼ tsp. salt and add alternately 2½ cups confectioner's sugar, 1 egg white and 4 or 5 tsp. cream. Blend in 1 tsp. vanilla, 2 drops green coloring. Beat until light and creamy, fill ring with scoops of ice cream. —Mrs. E. Smotherman

APPLE GRAHAM CRACKER CAKE

3 T butter
2 eggs separated
2½ tsp. baking powder
⅛ tsp. salt
1 tsp. vanilla
2 T melted butter
¼ tsp. cinnamon
⅓ cup sugar
2 cups graham cracker crumbs crushed fine
½ cup milk
2 cups sliced apples
3 tsp. sugar
1 cup sweetened whipped cream

Cream butter and sugar, add egg yolks and beat thoroughly. Combine graham cracker crumbs, baking powder and salt, add alternately with milk and vanilla to the other ingredients, stirring until well blended. Beat egg whites stiff, but not dry, fold lightly into cake mixture. Pour half the cake mixture into greased pie plate. Cover with 1 cup sliced apples. Pour remainder of mixture over apples, arrange other cup of sliced apples over top of cake and cover with melted butter. Mix sugar and cinnamon and sprinkle over apples. Bake in moderate oven 350 degrees 45 minutes. Serve hot with whipped cream. —Mrs. I. B. Kempt

DATE NUT CAKE

1 cup shortening
½ tsp. salt
½ tsp. nutmeg
2 eggs
1 cup chopped nuts
1 cup sour milk
½ cup sugar
1 cup dates
1 cup brown sugar
2½ cups flour
½ tsp. cinnamon
1 tsp. soda dissolved in a little hot water

Bake in loaf pan 1 hour in slow oven. —Edith Warner

CHOCOLATE CAKE

Piece of butter large as a egg
1½ cups flour
1 egg or yolk
Salt
1 cup milk
2 squares melted chocolate
½ tsp. soda
Vanilla

Mix all together with egg beater and bake at 325 degrees 35 minutes.
—Hazel M. O'Neal

BANANA SPICE CAKES

2 cups sifted flour
1 tsp. soda
⅛ tsp. cloves
½ tsp. nutmeg
1 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon

Cream thoroughly ⅔ cup shortening and 1½ cups sugar until light and fluffy. Add 2 eggs well beaten, ¼ cup sour milk or buttermilk. Beat well and add flour mixture alternately with 1 cup mashed bananas. Add in small amounts. Stir in vanilla. Bake at 350 degrees 25 minutes. Makes 2 dozen.
—Mrs. Kenneth Doney

FRUIT CAKE

1 lb. fat pork
1 T soda
1 cup molasses
5 cups raisins
2⅓ cups currants
½ lb. candied cherries
½ lb. candied orange and lemon peel
Sift together:
5 level cups flour
½ tsp. salt
1 T nutmeg
1 T cinnamon
2 cups boiling water
2 cups brown sugar
1 T baking powder
2 cups dates
¼ lb. citron
½ lb. candied pineapple
1 tsp cloves
1 T allspice
2 cups walnuts

Grind pork fat fine and add boiling water and keep warm. Add soda and beat well. Add sugar and molasses and stir. Sift 4 cups flour with spices, salt and baking powder. Add slowly to first mixture, beating well after each addition. Mix 1 cup flour with remaining fruits and nuts and add to first mixture. Grease and flour pans well. Fill pans to within ½ inch of top. Bake at 350 degrees for 45 minutes and reduce heat to 300 degrees for about 2 hours. Makes 4 small loaves. —Mrs. J. Coffey

DEVILS FOOD CAKE

2 eggs, well beaten
1¼ cups sugar
2 T cocoa
1 tsp. salt
1¾ cups flour, sifted
1 large cup sour milk
½ cup shortening
1 tsp. soda
1 tsp. vanilla

Sift all dry ingredients together. Sweet milk may be used instead of sour milk. Soda used with sweet milk gives a nice reddish color. Cream shortening and add sugar, then egg yolks. Add flour and milk alternately. Fold in egg whites last. Bake in moderate oven. —Mrs. Bernice Kindred

WHITE FRUIT CAKE

2½ cups white sugar
6 eggs
½ lb. candied lemon peel, fine
1 lb. citron, cut fine
1 lb. candied pineapple
1 cup sour cream
1 T baking powder
1 cup butter
1½ cups walnuts
½ lb. candied orange peel
1 lb. candied cherries
1 cup white raisins
½ tsp. soda
6 cups flour

Cream butter and sugar. Add eggs. Sift some of flour over fruit and nuts. Add flour and cream alternately. Fold in fruit and turn into greased wax paper lined pan. Bake at 275 degrees to 300 degrees for 3 hours.

—Mrs. Cecil Hall

CHOCOLATE ICING

Beat with mixer until fluffy—1 egg, add 2 cups confectioner's sugar, ¼ tsp. salt, ⅓ cup soft shortening or butter, 2 squares unsweetened chocolate (melted). —Mrs. Jack Rice

SOFT CREAM JUMBLES

½ cup shortening or butter and 1 cup sugar creamed, beat in thoroughly 1 egg. Sift 2 cups flour, ½ tsp. soda, and ½ tsp. salt. Add ½ cup sour milk or buttermilk, 1 tsp. vanilla. Bake 12 to 15 minutes at 400 degrees.

—Emma Lorenzo

SEAFOAM ICING

2 egg whites
⅛ tsp. salt
1 cup light syrup
1 tsp. almond extract

Combine egg whites, syrup, and salt in top of double boiler. Place over rapidly boiling water and cook, beating for 7 minutes or until frosting stands in peak. Remove from heat. Add flavoring, beating well. Enough to frost 2 8-inch layers on top and sides. —Mrs. Murray Lavier

LAYER CAKE

1 egg
Sweet cream or milk
1 cup sugar
1½ cup flour
1 tsp. vanilla
2 tsp. baking powder

If milk is used use 3 T melted shortening. Put the egg in measuring cup and fill with cream. In a bowl put the sugar, flour, baking powder, salt. Pour over contents of cup. Beat until very light, flavor and bake in muffin tins. Frost as liked. —Mrs. V. P. Bodie

DUTCH APPLE CAKE

1 cup sifted flour
½ tsp. salt
¼ cup shortening
¼ cup milk
½ tsp. cinnamon
2 T melted butter
1½ tsp. baking powder
3 T sugar
1 egg
3¾ cups pared, cored, sliced apples
¼ tsp. nutmeg

Sift together flour, baking powder, salt and 1 T sugar. Cut in shortening until mixture is like coarse corn meal. Stir in egg and milk with a fork. Spread in greased pan. Arrange apples in parallel rows on top, with pointed edge down. Sprinkle with the cinnamon, and nutmeg mixed with remaining 2 T sugar. Then sprinkle with butter. Bake in moderately hot oven at 400 degrees for 40 minutes or until apples are tender. serve with cream while warm. —Mrs. A. G. Black

BOILED RAISIN CAKE

1½ cups brown sugar
2 cups boiled raisins
2 eggs
2 tsp. nutmeg
1½ tsp. soda
1 cup shortening
Walnuts
1 tsp. cinnamon
1 tsp. salt
3½ cups flour

Bake 1 hour in moderate oven. —Mrs. Charles Marsh

MARBLE CAKE

¾ cup shortening
½ tsp. salt
3¼ cups cake flour
1½ cups milk
2 squares chocolate
2 cups sugar
2 tsp. vanilla
3 tsp. double acting baking powder
4 egg whites
½ tsp. soda

Cream shortening, sugar, and salt thoroughly, add flavoring. Sift and measure flour, resift with baking powder. Add milk alternately with dry ingredients, stirring thoroughly after each addition. Beat whites until they stand in moist ridges. Fold into cake mixture. Melt chocolate and mix with soda. Divide batter in half and add chocolate to one half. Drop the batter by teaspoons into a well-greased pan, alternating a spoonful of the white batter with a spoon of the chocolate batter until all is used. Bake 50 minutes at 350 degrees. —Emilie Bosshart

CARMEL CAKE FROSTING

1 cup cream
2 cups sugar
½ cup butter
1 cup pecans or walnuts
Flavoring

Cook all together to hard ball stage. Beat until it thickens and spread between layers and on cake. —Mrs. L. B. Jones

LAZY DAISY CAKE

2 eggs
1 cup flour
¼ tsp. salt
1 T butter
1 cup sugar
1 tsp. baking powder
½ cup milk
1 tsp. vanilla

Beat together until thick the eggs and gradually add 1 cup sugar, beating constantly. Stir in sifted dry ingredients. Heat to boiling point milk and butter, add to mixture, add vanilla. Bake in loaf.

Frosting: 3 T melted butter, 5 T brown sugar and 2 T cream. Mix well and spread on baked cake and return to oven and brown.

—Mrs. F. M. Wilson

WHIPPED CREAM SPICE CAKE

4 eggs, well beaten
Add ¾ cup sugar

Sift together 1 cup flour, 1 tsp. baking powder, 1 tsp. cinnamon, 1 tsp. cloves, ½ tsp. allspice and add to mixture. Bake in quick oven. Cut in half and cover with whipped cream and chopped almonds. —Mrs. A. Mizell

CHERRY SKILLET CAKE

2 cups flour
1 cup sugar
½ scant tsp. salt
1 cup milk
2 tsp. baking powder
2 T shortening

Mix all together and put in unfloured 9 inch skillet. Over this pour, 2 cups cherries, 1 cup sugar and 1 cup hot water—all mixed together. Bake in moderate oven 45 to 50 minutes. Use cherry juice thickened with sugar and flour and cooked for a sauce, or it may be topped with whipped cream.

DONUTS

¼ cup butter
2 eggs
4 tsp. baking powder
1 tsp. nutmeg
1 cup milk
1 cup sugar
4 to 4½ cups flour
1 tsp. salt
½ tsp. cinnamon
1 tsp. vanilla

Cream butter and sugar, add eggs. Sift dry ingredients and add alternately with milk. Add vanilla and roll about ¼ inch thick

—Mrs. Claude Hamilton

NUT FILLING

Mix yolks of 4 eggs with 1 cup sugar, 1 small can milk and 1 cup walnuts. Cook in double boiler until thick. —Mrs. Claude Hamilton

CREAMY NUT FILLING AND FROSTING

2½ T cake flour
½ cup shortening
½ tsp. vanilla
1 cup confectioner's sugar
½ cup milk
¼ tsp. salt
½ cup coarsely chopped nuts
½ cup granulated sugar

Gradually blend milk with flour. Cook to very thick paste (about 10 minutes) stirring constantly. Cool to lukewarm. Cream shortening, sugar (granulated) and salt. Add paste. Beat with rotary beater until fluffy. Fold in vanilla and chopped nuts. Use ½ of this amount for filling. To remainder blend in sifted confectioner's sugar, to make frosting for top and sides of cake. Add a few drops of coloring if desired. —Mrs. James V. Neal

APPLESAUCE CAKE

1 cup sugar
1 cup applesauce
1 tsp. salt
¼ tsp. nutmeg
1 tsp. ginger
1 cup seeded raisins
1 cup shortening
1 tsp. soda
¼ tsp. cloves
1 tsp. cinnamon
2 cups flour
½ cup currants

—Mrs. Elmer Farrell

HOT MILK SPONGE CAKE

2 eggs
1 cup cake flour
½ tsp. salt
1 heaping T shortening
1 cup sugar
1 tsp. baking powder
½ cup milk

Beat whole eggs until double in bulk, gradually add sugar, beating until all is used. Heat milk and shortening almost to a boil. Sift flour, measure, sift again with baking powder and salt. Fold into egg and sugar mixture. Fold in hot milk a little at a time. Put in 8x8x2 inch square tin (grease bottom but not sides). Bake at 350 degrees about 30 minutes.

SPONGE CAKE

5 eggs, separated
1 cup cake flour
1 tsp. baking powder
2 tsp. vanilla
1 cup sugar
2 T cold water
¾ tsp. salt

Beat egg yolks and water until thick, add ½ of sugar, beat well. Add dry ingredients. Then beat egg whites until dry and add the other ½ cup sugar. Bake 15 minutes at 315 degrees. Makes 3 layers. Cover with chocolate frosting.

—Mrs. William Camm

WHITE SYRUP FROSTING

½ cup white syrup
1 egg white

Heat syrup almost to a boil, add gradually to stiffly beaten egg white. Continue beating until it holds its shape. It becomes the consistency of marshmallows and holds up well for days. Honey may be substituted for white syrup. —Margaret Marsh

VELVET CAKE

½ cup egg whites, unbeaten
½ cup shortening
3 cups cake flour
Salt
1 cup cold water
1½ cups sugar
3 tsp. baking powder
Vanilla

Cream shortening, add sugar gradually, beat until light and fluffy. Add ½ egg whites, beat, then the remaining egg whites, sift flour before measuring and add salt and baking powder. Sift 3 times. Add flour and water alternately, beginning with flour and ending with flour. Bake in either layers or loaf. —Mrs. George W. Kelly

BURNT LEATHER CAKE

1 cup sugar
2 eggs
¾ cup milk
2 tsp. baking powder
½ cup butter
1 tsp. vanilla
1½ cups sifted flour
2 T caramel (more if desired)

Caramel syrup: 1 cup sugar and sufficient hot water to make syrup. Melt sugar in pan until brown. Add hot water sufficient to make a good syrup. Boil together until syrup stage.

Cream together—butter and sugar. Add egg yolks beaten until light. Add caramel syrup to mixture. Next add flour and baking powder sifted well together. Add flavoring and lastly the stiffly beaten whites of eggs. Bake in moderate oven. —Ella Waite

APPLE SAUCE CAKE

1½ cups apple sauce
Add 1 tsp. dry soda and stir
1 cup sugar
1 tsp. cinnamon
1 tsp. maple flavoring
½ cup raisins
2 cups flour
½ cup butter
1 tsp. allspice
½ tsp. cloves
1 cup nuts

Bake in slow oven 45 minutes. —Mrs. Johnson

NUT CAKE

½ cup butter
3 eggs
½ cup milk
3 tsp. baking powder
Salt
1 cup sugar
1 tsp. baking powder
1¾ cups flour
¾ cup walnuts

—Mrs. Johnson

WIND CAKE

3 eggs
1¼ cups sugar
1½ cups flour
¼ tsp. salt
¾ cup cold water
1 tsp. vanilla
1 tsp. baking powder

Beat egg yolks and water until it makes a quart. Add sugar and beat until thick. Add flour, baking powder and salt. Add vanilla, beat well, then add beaten egg whites. Bake in 350 degrees oven. —Mrs. Ray Blackburn

WHITE WONDER ICING

2 egg whites
2 tsp. corn syrup
½ tsp. flavoring
½ cup sugar
1/16 tsp. cream of tartar

Place over boiling water for about 6 minutes, stirring with finger until you can no longer hold your finger in it. Remove from heat. Beat until it holds its shape. Add flavoring. —Mrs. Ray Blackburn

EGGLESS, BUTTERLESS, MILKLESS CAKE

Boil together for 2 minutes 1 cup raisins, 1 cup sugar, 1½ cups lard or shortening, 1 cup warm water and 1 teaspoon each of cloves and cinnamon. Set away to cool. Add 1½ cups flour and 1 teaspoon soda. Bake in loaf pan in moderate oven. —Mrs. Phillip D. White

CHOCOLATE CHIP CAKES

2 cups sifted cake flour
¾ tsp. salt
1 cup sugar
2 eggs
⅔ cup milk
3 tsp. baking powder
½ cup shortening
1½ tsp. vanilla
1 cup chocolate pieces

Sift flour, baking powder and salt together. Cream shortening with sugar and vanilla. Add eggs one at a time, beating well after each addition. Mix chocolate pieces with part of flour mixture and add to creamed mixture. Add flour alternately with milk in small amounts. Bake in greased muffin pans in moderate oven (350 degrees) 25 minutes. Yields 18.

—Mrs. Richard Green

MINCE MEAT CAKE

1 cup shortening
6 eggs—leave out 4 whites
3½ cups flour
1 tsp. nutmeg
1½ cups mince meat
1½ cups sugar
1 cup buttermilk
1 tsp. soda
1 tsp. cinnamon

Cream sugar and shortening, add whole eggs and yolks and beat well. Then add flour, spices, soda, buttermilk and mince meat. Makes 3 large layers. Have cake cold before icing.

ICING

4 very stiffly beaten egg whites, 2 cups sugar, beat very stiff and fold in 1 cup mince meat. —Mrs. C. Nasser

BANANA CHOCOLATE CAKE

2¼ cups cake flour
¾ tsp. baking soda
⅔ cup shortening
2 eggs
1 tsp. vanilla
½ cup sour milk or buttermilk
1 tsp. baking powder
1 tsp. salt
1½ cups sugar
2 oz. (squares) chocolate, melted
1 cup mashed ripe bananas—2 or 3

Sift flour, baking powder, salt, and soda together. Cream shortening and sugar until fluffy, add eggs. Beat thoroughly, add chocolate and mix well. Stir in vanilla. Add alternately with bananas and milk in small amounts, beating well after each addition. Turn into greased pans and bake in moderate oven (350 degrees) 30 to 35 minutes. Makes 2—9 inch layers.

—Oinna Miller

SEA FOAM FROSTING

1 egg white (unbeaten)
¾ cup brown sugar
½ tsp. vanilla
1 tsp. light corn syrup
3 T cold water

Combine egg white, brown sugar, water and corn syrup in top of double boiler and mix thoroughly. Place over rapidly boiling water and beat constantly until mixture holds up in a peak. Take off fire and add vanilla and beat until cool and thick enough to spread. —Mrs. C. Thornberry

ONE EGG CAKE

1 cup sugar
1 cup milk
2 cups sifted flour
¼ cup butter or shortening
1 egg
1 tsp. vanilla
3 tsp. baking powder

Cream butter and sugar, add egg and dry ingredients alternately with milk. Beat well. Bake at 375 degrees for cup cakes and 350 degrees for loaf or layer cake. —Mrs. Harvey La Chance

FROSTING

½ cup white syrup
1 egg white

Beat until stiff. Enough for a double layer cake.

—Mrs. Harvey La Chance

ORANGE CREAM FILLING

2 T butter
1 orange rind, grated
1 cup orange juice
½ tsp. salt
4 T cornstarch
1 cup sugar
1 cup whipped cream

Add cornstarch to melted butter. Add grated orange rind, juice, and sugar. Cook over boiling water until real thick. Add salt and cool. When cold add 1 cup whipped cream. —Mrs. Jessie Spencer

TOMATO SOUP CAKE

1 cup sugar
2 cups flour
1 egg
2 T butter
1 tsp. cinnamon
1 tsp. cloves
1 can condensed tomato soup
1 cup nuts
1 tsp. baking powder
1 tsp. soda
1 tsp. nutmeg
1 cup raisins (floured)

Cream butter and sugar, add beaten egg. Beat soda into soup; then add. Add dry ingredients, add nuts and raisins and mix well. Bake in 2 layers at 350 degrees for 25 minutes. —Mrs. Lawrence Olney

FROSTING

1 package cream cheese
2 cups powdered sugar
1 tsp. vanilla

Combine all and thin with a little cream. Add pinch of salt and rounding teaspoon butter. —Mrs. Lawrence Olney

SILVER LAYER CAKE

Sift together: 2¼ cups sifted cake flour, 1½ cups sugar, 4 tsp. baking powder and 1 tsp. salt. Add: ½ cup high grade vegetable shortening and 1 tsp. flavoring and ⅔ of 1 cup milk. Beat 2 minutes. Add: Remaining ⅓ cup milk, ½ to ⅔ cup unbeaten egg whites (4 large). Beat 2 minutes. Bake at 350 degrees for 30 to 35 minutes. Frost with any desired icing.

—Willia Culp

COCOANUT CAKE

Sift together: 2¾ cups flour, 4½ tsp. baking powder, 1½ tsp. salt, and 1¾ cups sugar. Add: ¾ cup shortening and 1⅛ cups milk. Beat for 2 minutes or until batter is well blended. Add 1 tsp. almond extract, ⅔ cup egg whites, unbeaten. Beat for 2 minutes more. Pour into 2 lightly greased, floured 8 inch layer pans. Bake in moderate oven (350 degrees for 35 min.) Frost layers with a fluffy white frosting and sprinkle with cocoanut.

—Brs. W. L. Harrod

PRUNE CAKE

1 cup sugar
3 eggs
2 cups flour
1 tsp. soda
2 T hot water—add to soda
1 cup walnuts
¾ cup shortening
4 T sour milk or prune juice
1 cup prunes
⅛ tsp. salt
1 tsp. cinnamon or nutmeg
½ cup mixed citron, can be added

Bake in large oblong cake pan or 2 layer pans in a moderate oven.

—Mrs. L. G. Cameron

GUMDROP CUP CAKES

2 cups flour
¼ tsp. salt
1 tsp. cinnamon
3 cups raisins
1 cup sugar
1 cup applesauce
1 tsp. baking powder
½ tsp. soda
1 tsp. nutmeg
1 cup shortening
2 eggs
1 lb. gumdrops, cut up

Wash raisins, dry. Cream shortening, add sugar, add eggs and raisins. Mix dry ingredients, add applesauce and gum drops, mix in sugar mixture and mix well. Bake in muffin pans 30 minutes at 350 degrees. Ice or serve plain.

—Mrs. Edna Black

CHOCOLATE POTATO CAKE

⅔ cup fat
½ cup coffee or sweet milk
2 cups pastry flour
¼ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
4 eggs
2 cups sugar
1 cup hot mashed potatoes, unseasoned
2 tsp. baking powder
½ cup ground chocolate
1 tsp. cloves
1 cup chopped nuts

Cream butter and sugar, add beaten egg yolks and hot potatoes (mashed). Sift together 3 times flour, baking powder, salt, chocolate, spices and add alternately with milk or coffee. Add nuts and fold in stiffly beaten whites. Bake in 3 greased layer cake pans in moderate oven (about 350 degrees) 30 minutes. When cool spread with marshmallow frosting. To make frosting add about 18 marshmallows to hot boiled icing and beat with beater until ready to spread. Sprinkle top with chopped nuts.

—Mrs. William Hayes

EGYPTIAN CAKE

½ cup butter
2 T unsweetened chocolate
½ cup milk
1¾ cups cake flour
4 egg whites
1½ cups sugar
5 T hot water
3 tsp. baking powder
1 tsp. vanilla

Cream butter and sugar—put 2 T chocolate and 5 T of hot water together—mix that with the sugar and butter mixture. After it has been dissolved. Sift flour and baking powder 3 times. Alternate the flour and milk, beginning and ending with flour. Fold in egg whites stiffly beaten and the vanilla. Bake in moderate oven (350 degrees) 30 to 40 minutes.

—Mrs. K. G. Smithe

FROSTING

1 cup brown sugar
4 egg yolks
1 cup cream

Boil in a double boiler until thick, add a half cup cut nuts, cook before putting on cake. —Mrs. K. G. Smithe

LEMON CAKE FILLING

1 orange—grated rind and juice
1 lemon—grated rind and juice
½ cup sugar
¼ tsp. salt
2 T cornstarch
1 egg
1 T butter

Blend all together and cook until thick and clear.—Mrs. Howard Knapp

OLD FASHIONED JELLY ROLL

¾ cup cake flour
¾ tsp. baking powder
1 tsp. vanilla
1 cup jelly
¾ cup sifted sugar
¼ tsp. salt
4 eggs

Combine eggs, salt and baking powder in top of double boiler and beat with egg beater, gradually adding sugar until mixture is thick and lemon color. Remove from heat and fold in flour and vanilla. Bake in hot over 13 minutes. For a moist roll, fold in 2 T melted butter into batter before baking. —Mrs. S. L. Bartlett

CARMEL FUDGE ICING

Boil together:
1⅓ cups brown sugar
2 T shortening
2 T corn syrup
⅓ cup milk

Cook to soft ball stage. Blend until smooth: ¼ cup shortening, 1⅔ cups powdered sugar and 2 T hot milk. Add hot syrup to this creamed mixture and beat to a creamy thickness. —Mrs. Rex Butler

QUICK FROSTING

Place 1 unbeaten egg white, 1 cup either brown or white sugar and 2½ T cold water in sauce pan and place over direct high heat. Beat with egg beater until consistency to spread on cake. —Mrs. Rex Butler

UPSIDE DOWN PINEAPPLE CAKE

Melt ½ cup butter with 1 cup brown sugar, cover bottom of pan 10 inches by 12 inches. Lay in 8 to 10 half slices of pineapple. Sift together: 1½ cups flour, 1 cup sugar, salt and 2 tsp. baking powder. Beat 2 eggs, add ½ cup milk, ½ cup melted butter and vanilla. Mix dry ingredients and liquids together and pour over the pineapple. Bake at 315 degrees for 40 minutes. If necessary add more heat after 40 minutes. —Mrs. J. Trullinger

MAIDS OF HONOR

½ cup shortening
¾ cup sugar
2 eggs, unbeaten
2 cups pastry flour
¼ tsp. salt
2 tsp. baking powder

Mix above ingredients in order given, then form in balls (size of egg) and place in buttered muffin tins. Hollow the center of each and fill with 1½ cups raspberry jam and ½ cup chopped nuts. Bake in moderate oven Serve with ½ pint whipped cream. —Mrs. W. K. Bjorkman

GUMDROP CAKE

2 cups sugar
4 eggs
2 tsp. soda
4 cups flour
1 tsp. cinnamon
1 lb. dates
1 lb. raisins
1 cup fat
3 cups applesauce (unsweetened with soda added)
1 tsp. salt
1 tsp. baking powder
1 tsp. nutmeg
1 lb. walnuts
1 lb. mixed gumdrops (no black or white) cut

Cream fat and sugar, add beaten eggs, dry ingredients and apple sauce. Add chopped fruit and nuts. Bake 2 hours in a moderate oven. —Alta Irvin

DATE NUT CAKE

½ cup butter or shortening
2 cups flour (cake or plain)
1 cup finely cut dates
⅞ cup sweet milk
1 cup chopped nuts
¾ tsp. soda
2 eggs
1 cup white sugar
1 or 2 tsp. baking powder
1 tsp. vanilla

Cream fat, cream in sugar gradually, beaten eggs (whole). Mix well. Dissolve soda in milk. Sift dry ingredients and add alternately with milk. Add vanilla, nuts and dates. Bake in moderate oven 20 to 25 minutes—until cake shrinks from sides of pan. Makes 2—9 inch layers.

FROSTING

½ pint or more whipped cream, 3 or 4 T sweet ground chocolate, 1 T sugar and 1 tsp. vanilla. Beat all together until consistency to spread. Good with 7 minute icing also.

FILLING

Between layers spread filling made of 1 cup milk, 1 beaten egg yolk, 2 T sugar, 2 T flour, 1 tsp. vanilla and pinch of salt and 1 tsp. butter. Heat milk. Mix flour and sugar with small amount of milk and egg. Add to scalded milk and stir until thick. Add butter and vanilla.

—Mrs. Florence Groat

PINEAPPLE CAKE

1½ cups sugar
½ tsp. salt
½ cup cold water
1 cup crushed pineapple
3½ tsp. baking powder
2 beaten egg yolks
2½ cups sifted cake flour
½ cup butter or other fat
1 tsp. vanilla
2 beaten egg whites

Cream butter and sugar, add pineapple, salt and vanilla. Sift dry ingredients together and add, stir in the water and fold in egg whites. Bake in 2—8 inch layers. Whipped cream frosting. —Mrs. Florence Groat

5 EGG ORANGE SPONGE CAKE

5 eggs
¾ cup orange juice—fill cup with water to make 1 cup
Grate orange rind
2 tsp. baking powder
2 cups sugar
2½ cups flour

Beat egg whites and yolks separately—then together. Add sugar gradually, beat well. Add liquid, fold in sifted dry ingredients. Beat lightly after flour is added. Makes 3—9 inch layers or tube pan. Moderate oven.

—Mrs. Florence Groat

APPLESAUCE FRUIT CAKE

2½ cups apple sauce
4 cups flour
½ lb. dried apricots, cut
1 lb. dates, cut
1 lb. seeded raisins
1 cup chopped nuts
½ cup shortening
1 tsp. cinnamon
1 lb. mixed fruit
½ tsp. allspice
1 package figs, cut
¼ tsp. cloves
2 cups white sugar
4 tsp. soda
1 tsp. salt
¼ lb. candied cherries

Heat applesauce, add soda, sugar, shortening and then dry ingredients. Last add floured fruit and nuts. Bake 1½ hours. Makes 5 or 6—1 pound coffee cans. Bake in 300 degrees oven. —Mrs. Florence Groat

CHOCOLATE CAKE

½ cup brown sugar
½ cup milk
⅓ cup cocoa
Cook together until thick. Cool
½ cup shortening
1 cup sugar
2 eggs (beaten)
¾ cup milk
1 tsp. vanilla
2 cups cake flour
1 tsp. soda
½ tsp. salt

Cream together sugar and shortening. Add beaten eggs and cooled cocoa mixture. Beat thoroughly. Sift flour with soda and salt. Add alternately with milk to creamed mixture. Bake in layers, about 25 minutes, moderate oven (350 degrees F.) Icing suggested: Carmel Fudge Icing.

—Mrs. Rex Butler

PIES

To make her husband happy
Any wife will gladly try
The solution is so simple:
For his dinner, make a pie!

WHIPPED CREAM PINEAPPLE PIE

Melt 12 to 16 marshmallows in a cup of milk in the top of double boiler. When smooth remove from fire and chill. Add 1 cup whipped cream, 1 tsp. vanilla and crushed pineapple. Pour into a pie tin that has been lined with crushed graham crackers. Set in refrigerator to cool and become firm.

—Mrs. Clara Lux

PRUNE PIE

2 cups cooked dried prunes
½ cup brown sugar
2 T butter
2 T cornstarch (blended with 2 T1 cup prune liquid water)
1 baked pastry shell
1 orange, peeled and diced
¼ tsp. salt

Combine all ingredients, cook until thick. Cook 10 minutes longer. Cool. Pour into shell. Top with whipped cream. —Mrs. Vern O. Hensel

PIE CRUST

3 cups flour
½ tsp. salt
1 T vinegar
1 cup shortening
1 egg
5 T water

Mix flour and shortening and salt thoroughly. Put egg, vinegar and water in bowl and beat until well mixed, add to flour mixture and mix. Yield—2 double crust pies. —Mrs. Dorothy Willener

LEMON PIE

1¼ cups sugar
7 T cornstarch
3 eggs
1 T butter
1½ cups hot water
½ cup cold water
1 or more lemons

Bring to boil sugar and hot water, add cornstarch dissolved in cold water, cook until thick—add beaten egg yolks and cook a few seconds longer. Add lemon juice. Remove from heat and add butter. Use whites for meringue.
—Mrs. L. May

CHESS PIE

1 cup butter
1 tsp. flour
1 cup milk
2 cups sugar
3 eggs
6 heaping T sifted cornmeal

Mix ingredients thoroughly. Pour into baked crust, and bake until set.
—Mrs. George Plummer

ANGEL PIE

1 graham cracker shell
½ pound marshmallows
1 small can pineapple
½ cup milk
1 cup cream

Melt marshmallows in milk, cool. Whip cream, add milk mixture and crushed pineapple. Blend all together. Place in shell, top with whipped cream. Chill.
—Mrs. Edna Black

LEMON PIE FILLING

2 lemons
2 T cornstarch
2 cups water
1½ cups white sugar
3 eggs

Grate rinds, add sugar and cornstarch and mix well. Beat yolks and add, stir well, add lemon juice, stir well. Stir in water and cook over low heat until thick. Let set a few minutes and then pour into pie shell. Beat egg whites and add 2 T sugar and ½ tsp. vanilla, beat, top pie and brown.
—Mrs. Rose Delaney

APPLE PIE

Dice 6 large apples
1 to 1¼ cups sugar

Mix ¼ cup sugar, 1 T flour mixed with cinnamon and sprinkle over bottom crust, continue until pie is full. Sprinkle 1 tsp. flour and remaining sugar and lots of cinnamon. Dot with butter, put on crust, brush top with cream or milk. Bake until apples are tender.
—Mrs. C. A. Anderson

THANKSGIVING APPLE PIE

1¼ cups brown sugar
½ tsp. salt
½ tsp. nutmeg
⅔ cup apple juice or water
5 cups diced apples (pared)
2 T cornstarch or flour
1 tsp. cinnamon
1 tsp. vinegar
2 T butter
⅓ cup Brazil nuts, thinly sliced and toasted

Mix brown sugar, cornstarch, salt, spices in saucepan. Add apple juice, vinegar, and butter, cook over moderate heat until thickened, stirring occasionally, cool add apples. Line pie pan, fill with fruit mixture, sprinkle with nuts. Cover with crust. Bake at 425 degrees—45 to 55 minutes.
—Mrs. Ben B. Atwood

PENNSYLVANIA DUTCH CRUMB PIE

Prepare pastry for shell.

Dissolve 1 tsp. baking soda in ⅓ cup hot water, add this to ½ cup dark brown corn syrup or honey. Mix in large bowl.

Mix 1½ cups brown sugar and ½ cup butter or shortening—this makes crumbs for pie shell. Add syrup mixture to the unbaked shell, then sprinkle on crumb mixture. Sprinkle top with cinnamon or nutmeg. Bake in moderate oven 30 minutes or until golden brown. —Mrs. Alice Mentzer

PUMPKIN CHIFFON PIE

1 T gelatin
1 cup brown sugar
½ cup milk
½ tsp. salt
½ tsp. ginger
¼ cup water
1½ cup pumpkin
3 egg yolks, slightly beaten
2 tsp. cinnamon
¼ tsp. allspice

Dissolve gelatin in cold water.. Mix remaining ingredients and cook in double boiler until slightly thick. Add gelatin. Cool until it begins to thicken. Beat egg whites until foamy and add 2 T sugar, beat until stiff. Fold into pumpkin mixture. Pour into baked pie shell and chill.

—Mrs. Richard B. Knotts

OREGON CREAM PIE

2 eggs
1 heaping T flour
1 cup milk
Pinch of salt
1 T butter
1 scant cup sugar
½ tsp. vanilla

Cream butter, sugar and flour, add well beaten eggs, milk and flavoring. Pour into unbaked shell and cook until firm in center. Top with whipped cream. —Josephine Wooden

LEMON CREAM PIE

Cook and stir over low heat until thick
¾ cup sugar
2 T cornstarch
⅛ tsp. salt
1½ cups rich milk
2 eggs, well beaten
Stir in
¼ cup lemon juice
¼ tsp. grated lemon rind

Cool custard slightly, fill baked shell and cover with meringue made with 2 egg whites. Bake at 300 degrees 15 to 20 minutes.

—Mrs. Lewis Falconer

CHESS PIES

Cream together 2 cups sugar and ¾ cup butter, break one egg in whole and add yolks of two more. Add 1 cup dates and 1 cup nuts, chopped fine. Beat well, fold in beaten egg whites. Shape pie crust into muffin tins and pour in mixtures ⅔ full. Bake 1 hour in moderate oven 350 degrees.

—Mrs. Travis Shultz

MINCE MEAT PUMPKIN PIE

Half fill a crust lined pie tin with mince meat. Fill to top with following filling:

1½ cups prepared pumpkin
1 tsp. cinnamon
1 tsp. salt
2 cups milk
⅔ cup brown sugar
½ tsp. ginger
2 eggs

Start at 450 degrees to bake crust, then lower heat to 325 degrees. Bake until when knife is inserted in center it comes out clean. Don't let pie boil as it will get watery. ½ cup chopped nuts may be added to the pumpkin mixture. —Mrs. Marge Craven

SOUR CREAM PIE

1 cup sour cream
2 eggs
½ cup chopped nuts
1 cup sugar
½ tsp. each of cinnamon, nutmeg and cloves
1 cup raisins

Mix cream, sugar, eggs and spices, add raisins and nuts. Pour into unbaked shell. Bake 10 minutes at 450 degrees then at 350 degrees until done.
—Mrs. B. D. Peyton

STRAWBERRY PIE

1 baked pie shell
1½ cups sliced berries
¼ cup lemon juice
½ cup cold water
1 cup whipped cream
1 T gelatin
½ cup sugar
1 cup hot water

Prepare gelatin. When partly set combine with berries and put in shell. Serve with whipped cream. 1 package lemon jello dissolved in 1½ cups hot water may be substituted for gelatin, lemon juice, sugar and water.
—Mrs. Cecil Hall

VELVET LEMON PIE

1½ cups sugar
½ tsp. salt
2 eggs, separated
½ cup lemon juice
1 tsp. vanilla
1 cup table cream
6 T cornstarch
1½ cups boiling water
2 T butter
1 tsp. grated lemon rind
1 T gelatin softened in ¼ cup cold water
1 nine inch baked pie shell

Mix sugar, cornstarch and salt, add slowly to boiling water, stirring constantly until thick and smooth. Place over boiling water, cook 15 minutes longer, add egg yolks and butter. Cook 2 minutes more, remove from heat and add lemon juice and rind and vanilla. Measure out 1 cup of filling, set aside to cool. To remaining hot lemon filling add gelatin, stirring until dissolved, then blend in cream and cool. When mixture begins to jell fold in egg whites and pour into shell. Let stand 10 minutes, then pour over the top the cup of cooled lemon filling. —Mrs. William Camm

PECAN PIE

3 eggs, slightly beaten
⅛ tsp. salt
⅔ cup pecan meats
1 cup dark corn syrup
1 cup sugar
1 tsp. vanilla

Mix all together, adding nuts last. Pour into unbaked 9 inch pie shell. Bake in a hot oven (450 degrees) 10 minutes and continue baking in moderate oven until a silver knife blade inserted in center of filling comes out clean.

PEACH COBBLER

Cream 1 cup sugar with 2 T butter and ½ cup milk, add 2 tsp. baking powder, ¼ tsp. salt with 1 cup flour. Mix well. Then pour batter in bottom of pan, pour fruit on top of batter and bake 45 minutes at 375 degrees. Use 1 quart fruit.
—Mrs. Elza E. Lee

PUMPKIN PIE

1 cup sugar
1 T melted butter
2 eggs
½ tsp. ginger
1 cup milk
1 cup cream
1 tsp. cinnamon
2 cups stewed strained pumpkin

Beat eggs, add sugar, salt and spices. Stir in milk and pumpkin. Bake in moderate oven until firm.
—Mrs. Nicoletta Westergaard

COMPLIMENTS OF

Columbia River Packers Association

Astoria, Oregon

Martin & Hartley Motors

Box 1301
Warrenton, Oregon

TEXACO GAS AND OILS

Phone 4106

Your Satisfaction Is Our Guarantee

"FUNERALS OF CHARACTER"

LUCE FUNERAL HOME

Mr. and Mrs. Raymond O. Lucas

531 Franklin Avenue, Astoria, Oregon

Telephone 5

Summer's Cleaners

Phone 2376

CLEANING AND PRESSING
. . . ALSO ALTERATIONS

Warrenton, Oregon

COMPLIMENTS

Vic Kaufman Chevron Station

R.P.M., MOTOR OIL, ATLAS TIRES AND BATTERIES

Phone 3851

COMPLIMENTS OF

Paramount Drug Company

Astoria, Oregon

Spudnuts

TRY 'EM . . .
THEY'RE GREAT

Jerome's

"Astoria's Leading Ladies' Apparel Shop"

Corner Twelfth and Commercial

Cordz Bros.

INC.

DRY GOODS AND READY-TO-WEAR

Phone 146 Astoria, Ore.

Joan's

511 Commercial Street
Astoria, Oregon

QUALITY LADIES' APPAREL AT BUDGET PRICES

THIEL BROS.

FINE FOODS

Astoria Oregon

Aladdin Electric

211 West Bond Street
Astoria, Oregon Phone 160

'ENJOY THE MAGIC OF ELECTRICITY"

Hiatt's Bakery

CAKES AND PASTRIES
A SPECIALTY

Phone 495 520 Commercial St.
Astoria, Oregon

Union Steam Baths

"THE HOTTEST SPOT
IN TOWN"

285 Taylor Avenue
Astoria, Oregon

LAWSON'S

FINE CANDIES
ICE CREAM

539 Commercial St. Astoria, Ore.

COMPLIMENTS OF

Bon-Carr Jewelers

DIAMONDS - WATCH REPAIRING
JEWELRY

Next to Hellberg Drug Store
183 W. Bond St. Astoria, Ore.

Astoria Public Market

YOUR HOME-OWNED
SHOPPING CENTER

531 Commercial St. Phone 334
Astoria, Oregon

ED'S TOGGERY

Fine Tailoring

MEN'S WEAR AND
FISHERMEN'S CLOTHING

234 Taylor Ave. Phone 2402
Astoria, Oregon

PALO'S

Furnishing and Work Clothing
Men's, Ladies' and
Children's

ED. V. PRICE SUITS
Made to Measure

257 Taylor Ave. Astoria, Ore.

West Bond Market

GROCERIES, MEATS, VEGETABLES
AND FRESH FRUITS

189 W. Bond St. Phones 596-597
Astoria, Oregon

G. W. Alderman

HAULING . . .
LOCAL AND LONG DISTANCE

Warrenton 3461

Lee's Garage & Service Station

Earl Beyers, Manager

Phone: Astoria 661-R-1
Miles Crossing

A. & A. Oil Co.

Vere L. Alderman, Manager

Phone: Astoria 466 Astoria, Ore.

Shaw's Grocery

FRESH VEGETABLES
MEATS

Free Delivery Phone 2921

COMPLIMENTS
OF

Corrigan's

DRY GOODS ☆ APPLIANCES

Warrenton, Ore.

Bay View Dairy

GRADE "A" PASTEURIZED
MILK AND CREAM

Phone 2251

YOUR DRUGGIST
SINCE 1914

F. M. Wilson

COMPLIMENTS
OF

Service Garage

PONTIAC DEALERS

GUMDROP COOKIES

1 cup butter or shortening
1 cup sugar
2 cups flour
1 tsp. salt
1 T vanilla
1 cup cocoanut
1 cup brown sugar
2 eggs, beaten
1 tsp. baking powder
1 tsp. soda dissolved in 1 T cold water
2 cups oatmeal
1 cup gumdrops (omit green and licorice).

Sift flour, salt, baking powder twice and flour gumdrops. Cream shortening and sugar, add beaten egg and remaining ingredients, mix well. Shape in small balls—flatten with fork. Bake at 375 degrees—12 minutes.

—Alice Reifel

OVERNIGHT COOKIES

½ cup shortening
¾ tsp. salt
1 egg
1¾ cups flour
¾ tsp. vanilla
1 cup brown sugar
½ cup chopped nuts
½ tsp. soda

Mix all ingredients well and form in 2 rolls. Chill well or let stand overnight. Slice thin and bake at 375 degrees—8 to 10 minutes. Yields 6½ dozen cookies.

—Jane Van

BANANA OATMEAL COOKIES

1½ cups sifted flour
1 tsp. salt
¾ tsp. cinnamon
1 cup sugar
1 cup mashed bananas
½ cup chopped nuts
½ tsp. soda
¼ tsp. nutmeg
¾ cup shortening
1 egg, beaten
1¾ cup quick oats

Sift flour, soda, salt and spices. Cream shortening and gradually add sugar, beat well, add egg and mix thoroughly, blend in bananas, rolled oats and nuts. Stir in flour. Drop by teaspoon on greased cookie sheet about 1½ inches apart. Bake at 450 degrees—10 minutes.

—Mrs. Orlo Van Kirk

PINEAPPLE DROP COOKIES

½ cup brown sugar
½ cup white sugar
½ cup shortening
½ cup crushed pineapple
1 egg
1 tsp. vanilla
2 cups flour, sifted with ¼ tsp. soda, 1 tsp. baking powder
½ cup nuts

Mix in order given and drop by small amounts on greased cookie sheet. Bake at 375 degrees 8 to 10 minutes. Remove from pan at once or they will crumble.

—Mary Van

FILLED COOKIES

1 cup sugar
3½ cups flour
½ cup shortening
2 tsp. cream of tartar
1 tsp. vanilla
1 egg
1 T soda
½ cup milk
½ tsp. nutmeg

Roll out and put this filling in: ½ cup sugar, 1 teaspoon flour and ½ cup water and 1 cup chopped dates or raisins which have been cooked until thick—avoid scorching. Bake at 375 degrees—about 15 minutes.

—Mrs. L. M. Hendrick

SUGAR COOKIES

2 cups sugar
3 eggs
Salt.
1½ cups raisins
1 cup fat
3 rounding tsp. baking powder
1 tsp. vanilla
1 cup nuts

—Mrs. William Alsman

BROWNIES

2 squares chocolate
1 cup sugar
½ cup flour
1 tsp. vanilla
½ cup shortening
2 eggs
⅛ tsp. salt
1 cup nut meats

Melt chocolate and shortening together, add sugar and mix well. Add beaten eggs. Sift flour before measuring and then sift with salt, add to chocolate mixture, add vanilla and nuts, mix well and pour into greased 8 inch square pan. Bake at 325 degrees—35 minutes. Mark into squares when taken from oven, remove from pan when cool. —Mrs. Harold Gramson

APPLESAUCE COOKIES

2 cups flour
½ tsp. cinnamon
½ tsp. cloves
1 cup raisins, chopped or ground
1 cup sugar
1 cup applesauce
½ tsp. salt
½ tsp. nutmeg
1 cup chopped nuts
½ cup shortening
1 tsp. soda
1 egg well beaten

Sift dry ingredients. Add chopped nuts and raisins. Cream shortening, add sugar gradually, beat until light. Stir soda in applesauce, add well beaten egg. Combine with creamed mixture, add dry ingredients. Drop by teaspoonfuls on baking sheet. —Mrs. Harvey Jones

PEANUT ROLLED OAT COOKIES

¾ cup shortening
1 cup brown sugar
1 tsp. soda dissolved in 1 T water
1 tsp. baking powder
1½ cups salted peanuts
1 cup white sugar
2 eggs, beaten
1 cup flour
3 cups rolled oats

Mix all together and drop by teaspoon on well oiled baking sheet. Bake at 350 degrees. —Mrs. W. E. Martin

MINCEMEAT DROP COOKIES

2 eggs
½ cup margarine
½ tsp. salt
1 tsp. soda
1½ cups sugar
3 cups flour
1½ cups mincemeat
1 cup ground nuts

Mix sugar and margarine or shortening, add beaten eggs, then thick mince meat, nuts and last flour, sifted with soda. Bake at 400 degrees—15 minutes or until brown. —Mrs. Evelyn Graichen

RAISIN DROP COOKIES

2 cups raisins and 1 cup water boiled briskly for 5 minutes, then cool and stir in 1 tsp. soda. Cream 1 cup butter and 2 cups sugar until light and fluffy. Add 1 tsp. vanilla, 3 well beaten eggs and the raisin mixture. Add 4 cups flour sifted with 1 tsp. baking powder, ½ tsp. salt, 1 tsp. cinnamon and ¼ tsp. nutmeg. Stir in 1 cup chopped nuts and drop by teaspoon on greased baking sheet. Leave space between cookies. Bake at 425 degrees—12 to 15 minutes. Yield 6 dozen. —Ida Petersen

GINGER COOKIES

1 cup sugar
1 cup lard
1 cup sour milk
1 rounding tsp. soda and salt
1 scant cup molasses
1 egg
1 tsp. ginger
1 heaping tsp. baking powder
Flour enough to make stiff dough

—Mrs. H. W. Brons

DATE AND NUT BARS

1 cup sugar
½ cup nuts
1 tsp. cornstarch
1 tsp. lemon extract
1 tsp. baking powder
1½ cups flour
1 cup dates

Beat eggs well, add sugar, beat again. Mix dry ingredients and add to first mixture. Then add dates and nuts which have been floured. Spread in buttered pan and bake ½ hour in moderate oven. Yield—2 dozen bars.

—Mrs. Ethel Buchanan

OATMEAL CHOCOLATE COOKIES

1½ cups flour
1 cup shortening
¾ cup white sugar
1 tsp. soda dissolved in 1 tsp. hot water
1 cup nuts
2 cups oats
1 tsp. salt
¾ cup brown sugar
2 eggs
1 pkg. semi-sweet chocolate chips
1 tsp. vanilla

Combine sugar and fat and cream together. Add unbeaten eggs, soda and hot water. Mix thoroughly. Mix in flour and salt. Add nuts, chocolate chips, oats and vanilla.

—Mrs. Pete Mandon

DATE COOKIES

1 cup brown sugar
1 cup shortening
3½ cups flour
Dates and nutmeats
1 cup white sugar
2 eggs
1 tsp. soda

Cream sugar and shortening, add eggs and beat, add flour and soda and mix well. Roll out as for cookies about ¼ inch thick. Grind dates fine and mix with a little sugar spread on dough and sprinkle with finely ground nuts. Roll as for jelly roll, wrap in wax paper and put in refrigerator over night, slice ½ inch thick and bake in oven at 350 degrees. This keeps well in icebox.

—Mrs. E. C. Hart

APPLE COOKIES

2 cups raw chopped apples
½ cup shortening
1 tsp. soda dissolved in ½ cup sour milk, preferably buttermilk
1 cup chopped or seedless raisins
½ tsp. salt
1 tsp. each of cinnamon, allspice and nutmeg sifted with flour
½ cup chopped nuts
2 cups sugar
2 eggs, beaten
3½ cups sifted flour

Mix all together and drop by teaspoon on greased baking sheet. Bake at 350 degrees—10 or 15 minutes. Yield—6 dozen.

—Mrs. Bern Shultz

COOKIES

3 eggs
2 cups brown sugar
1 tsp. salt
1 tsp. nutmeg
1 cup nut meats chopped fine
1 cup shortening
3 cups cake flour
1 tsp. soda dissolved in hot water
⅓ cup hot water
1 cup raisins, chopped fine
Mix well.

—Mrs. Ray Jones

OVERNIGHT COOKIES

¾ cup lard
1 cup brown sugar
¼ tsp. soda
½ pound nuts
1 tsp. extract
¾ cup butter
1 cup white sugar
3 eggs
3 cups flour
¼ tsp. salt

Cream lard, butter and sugar, beat eggs lightly and add. Sift flour and soda and salt, add to mixture. Add nuts and extract and enough flour to make a stiff dough. Make into 2 loaves, set overnight. Slice and bake.

—Mrs. Esther Birkholz

OATMEAL OVERNIGHT COOKIES

2 cups butter, melted
3 eggs
1 eggshell water or use 4 eggs
2 tsp. soda
2 tsp. cinnamon
2 cups sugar
3 cups oatmeal
5 cups flour, or more
2 tsp. cream of tartar

Mix together the sugar and melted shortening, add beaten eggs and water, add oatmeal, then rest of ingredients sifted. Form into roll. If too soft add more flour. Bake at 400 degrees—10 minutes. Yield—100 cookies.

—Mrs. Travis Shultz

DATE AND NUT BARS

3 eggs
1 tsp. baking powder
½ tsp. vanilla
1 cup sugar
½ tsp. salt
1 cup pastry flour
1 cup chopped dates
1 cup chopped nuts

Beat eggs until very light. Continue beating, adding sugar gradually. Fold in sifted flour, baking powder and salt. Add nuts, dates and vanilla. Bake in shallow pan at 350 degrees 30 or 40 minutes. Cut in bars and roll in powdered sugar.

—Mrs. Donald Matteson

CHEWY BROWNIES

⅓ cup melted shortening
2 eggs
1 tsp. vanilla
½ cup sifted flour
1 cup sugar
2 squares melted chocolate
¼ tsp. salt
1 cup chopped nuts

Combine all together and spread in 8 by 12 pan, greased and floured. Bake in slow oven 20 to 25 min. Cool and cut in squares.

—Mrs. N. P. Christensen

ICE CREAM COOKIES

6 T powdered sugar
6 T butter (soft or melted) part shortening may be used
1 cup sifted flour
1 egg yolk, beaten with 1 tsp. vanilla

Cream butter and sugar, add egg and beat well. Add flour (stiff dough). Drop on tin from teaspoon. Bake in moderate oven about 15 minutes.

—Anne Marie Barss

OATMEAL DROPS

¾ cup shortening
2 eggs
1 tsp. baking powder
⅓ cup milk
1 tsp. vanilla
3 cups oats
1 cup sugar
1 or 2 cups flour
¼ tsp. salt
1 tsp. cinnamon
1 cup seedless raisins
½ cup chopped nuts

—Mrs. A. M. Bishop

GERMAN ALMOND COOKIES

1 cup butter
1 cup powdered sugar
⅛ tsp. salt
2 egg yolks
2⅔ cups sifted flour
Vanilla

Cream butter, add powdered sugar and unbeaten egg yolks. Cream thoroughly. Add flour, salt and flavoring. Bake in moderate oven 8 to 10 minutes. These cookies may either be rolled and cut, or made with cooky press. Sprinkle with chopped almonds, sugar and cinnamon as desired.

—Anna Tetlow

CHRISTMAS COOKIES

1½ quarts dark corn syrup
1 pound brown sugar
1 tsp. cardamon
½ pound lard
1 tsp. cloves
1 tsp. cinnamon
½ pound finely chopped almonds
1 pint molasses
4 tsp. soda dissolved in small amount of vinegar
½ pound butter
1 tsp. allspice
1 tsp. black pepper
Grated rind of 1 lemon
7 pounds sifted flour

Put syrup, molasses, sugar and shortening in kettle and heat only long enough for shortening to melt. Add flour, spices, and other ingredients. Knead well, keep in a stone jar and let ripen 7 weeks. Roll thin and bake. Make the dough in October and it will be ready for Christmas. Freshly ground spices are preferred. This dough will keep for a year.

—Cecilie Leek

MONKEY FACED COOKIES

Cream ½ cup plus 2 T shortening and 1 cup brown sugar. Sift together 2½ cups sifted cake flour, 1 tsp. soda, ½ tsp. each of salt, ginger, cinnamon. Add alternately with ½ cup molasses, ½ cup rich sour milk, 1 tsp. vinegar. Blend well. Drop by teaspoon on greased baking sheet. Place 3 raisins or bits of citron on each cooky for eyes and mouth. Bake at 350 degrees—10 to 15 minutes.

—Mrs. Jack Rice

DATE COOKIES

1½ cups sugar
3 eggs
1 cup dates, cut fine
1 tsp. soda
1 cup butter
3 cups flour
1 cup nuts, chopped
½ tsp. salt
1 tsp. baking powder
1 tsp. vanilla
Drop on buttered tin.

—Mrs. Claude Hamilton

CHOCOLATE SQUARES

2 cups broken up graham crackers
1 cup sweetened condensed milk
1 7 ounce package semi-sweet chocolate bits

Combine all, spread in greased 8x8x2 waxed paper lined pan. Bake at 350 degrees—30 minutes. Cut warm.

—Mrs. A. G. Black

BROWNIES

1 cup sugar
¼ cup melted butter
1 cup nuts
⅔ cup flour
¼ tsp. salt
2 eggs
2 squares chocolate
¼ cup milk
1 tsp. vanilla
1 tsp. baking powder

Melt butter and chocolate together and stir into sugar, add beaten eggs and mix well. Add flour alternately (flour sifted with salt and baking powder) and milk. Add vanilla and nuts. Bake in thin layer. Cool. Cut into squares.

—Mrs. Erna Paulsen

GINGER SNAPS

½ cup shortening
1 cup molasses
2½ tsp. ginger
⅛ tsp. soda
3 cups flour
½ cup sugar
¼ cup warm milk
2½ tsp. baking powder
½ tsp. salt

Bring shortening and molasses to boil. Remove from heat. Let stand a few minutes. Add soda and stir well. Add milk and dry ingredients. Chill thoroughly or let stand several hours. Then roll thin and cut and bake. These burn easily. —Mrs. N. P. Christensen

BUTTERSCOTCH BROWNIES

¼ cup butter, melted
1 egg, well beaten
1 tsp. baking powder
½ cup chopped nuts
1 cup brown sugar
1 cup sifted flour
¼ tsp. salt
1 tsp. vanilla

Blend together ¼ cup melted butter and brown sugar. Add well beaten eggs. Mix well. Let stand until cool. When cool add the dry ingredients, sifted together. Stir in chopped nuts and vanilla. Makes a rather stiff dough. Spread the mixture well in a greased pan to desired thickness. Bake in moderate oven for 15 to 20 minutes. Allow to cool for a few minutes before cutting into squares. —Georgia Shoemaker

COCOANUT OATMEAL COOKIES

½ cup butter
2 cups brown sugar
1 tsp. soda
2 cups flour
1½ tsp. vanilla
½ cup lard
2 eggs
4 cups rolled oats
1 cup cocoanut

Mix sugar and melted shortening together, add well beaten eggs and vanilla, mix in soda, rolled oats, flour and cocoanut (mixed together). Form in 2 inch roll, let stand in cold place. Slice and bake in moderate oven.
—Mrs. Leland Thompson

MOLASSES COOKIES

1½ cup molasses
1 cup shortening
1 tsp. ginger
1 cup sugar
1 tsp. salt
1 tsp. cinnamon
2 tsp. soda dissolved in one cup cold water

Mix all ingredients. Mix in enough flour to make a soft dough. Roll, cut and bake. Cookies stay good as long as they last. —Mrs. Willia Culp

DATE OATMEAL COOKIES

2 cups cut dates
1½ T flour
1 tsp. vanilla
1 tsp. soda
¾ cup melted butter
1½ cups brown sugar
1 cup hot water
1 cup sifted flour
2 cups quick-cooking rolled oats

Combine dates, ½ cup brown sugar and 1½ T flour, add water and simmer until thickened. Stir in vanilla. Combine remaining sugar, flour, baking soda and rolled oats, add melted butter gradually while stirring. Spread ½ oatmeal mixture in greased 8x12x1 inch pan; cover with date mixture, then sprinkle with remaining oatmeal mixture. Pat with a spoon. Bake at 375 degrees for 20 minutes. Cool in pan. Cut in 2 inch squares.
—Mrs. Lawrence Olney

CRISPY CEREAL MARSHMALLOW SQUARES

½ cup butter or substitute
½ tsp. vanilla, if desired
½ pound marshmallows, about 30
1 package any crisp cereal

Melt butter in double boiler, add marshmallows and melt. Add vanilla and beat thoroughly to blend. Put cereal in large buttered bowl and pour on marshmallow mixture stirring briskly. Press into shallow buttered pan, cut into squares when cool. Yields 16—2¼ inch squares.—Bonnie Jean Davis

CHOCOLATE BIT COOKIES

½ cup shortening
½ cup brown sugar, firmly packed
1 egg well beaten
½ tsp. soda
½ package chocolate bits
¼ cup sugar
½ tsp. vanilla
1 cup plus 2 T sifted flour
½ tsp. salt

Cream shortening and sugars and and add vanilla, beat until light and fluffy. Add eggs and beat. Sift together flour, soda and salt. Adding to first mixture. Stir in chocolate bits. Mix thoroughly. Drop from teaspoon on lightly greased cooky sheet and bake at 375 degrees 10 to 12 minutes.

—Hazel Moore

RANGER COOKIES

1 cup shortening
1 cup brown sugar
1 tsp. vanilla
1 tsp. soda
2 cups oatmeal
2 cups crispy rice cereal (optional)
1 cup white sugar
2 eggs
2 cups flour
½ tsp. baking powder
1 cup cocoanut

Drop in small spoonfuls. Bake in moderate oven 12 to 15 minutes. Makes 8 dozen.

—Mrs. Florence Groat

OVERNIGHT SPICE COOKIES

1 cup brown sugar
1½ cups melted shortening
4½ cups flour
1 cup chopped nuts
½ tsp. nutmeg
1 cup white sugar
3 eggs, beaten
2 tsp. soda (scant)
1 tsp. cinnamon
½ tsp. cloves

Form in 3 short rolls. Place on wax paper—let stand all night. Slice thin. Bake in hot oven.

—Mrs. Florence Groat

PEANUT BUTTER COOKIES

½ cup shortening
½ cup white sugar
1 egg, beaten
2 cups flour
½ cup brown sugar
½ cup peanut butter
1 tsp. soda in 2 T hot water

Place small pieces of dough on pan, flatten with a fork, or drop pieces by spoon and bake in hot oven.

—Mrs. Florence Groat

ORANGE COOKIES

⅔ cup shortening
½ cup white sugar
¾ tsp. soda
½ cup nut meats
½ cup brown sugar
1 well beaten egg
⅓ tsp. salt
Grated rind and juice of medium orange

Form into rolls and leave over night in refrigerator. Slice and bake in moderate oven.

—Mrs. Cora Beeler

ORANGE SLICE COOKIES

First part—1 cup flour, 9 orange slices, chopped fine, 1 cup chopped nuts. Mix together.

Second part—2 eggs, beaten lightly, 1¼ cups brown sugar (beat together until light), add pinch of salt and add to first mixture. Mix well. Spread thinly on baking sheet. Bake 20 to 25 minutes in moderate oven, until light brown. Cut while hot. —Mrs. H. E. Hurt

FISH

There are many ways of serving fish,
Any one is a wholesome dish.

EGG, FISH AND SEA FOODS

DEVILED CRAB

1 pint crab meat
3 cups milk
3 or 4 T fat or butter
1 medium onion
½ cup cubed cheese

Slice and fry onions in fat until light brown, add crab meat, simmer, stir. Pour milk over this, heat. When scalded add ½ cup cubed cheese, stir. Thicken with a flour paste. Add salt and pepper to taste. Pour into casserole and lay thin slices of cheese on top, sprinkle with paprika. Bake in moderate oven 45 minutes. —Mrs. Violet Woffard

CRAB DRESSING

½ pint of salad dressing
1 T olive juice
4 hard boiled eggs—chopped
1 T chopped chives
3 T catsup
1 T pickle juice
20 chopped olives—ripe or stuffed green
1 T chopped parsley

Add liquid to dressing gradually, then chopped ingredients. Serve cold on crabmeat. —Mrs. E. R. Baldwin

MANHATTAN CLAM CHOWDER

2 slices bacon, chopped and fried
½ green pepper, chopped
Salt and pepper
1 pint milk
1 slice onion, chopped
2 carrots, chopped
1 can clams

Add vegetables to bacon and cook until tender, add 1 pint water, cook 5 minutes. Add 1 can clams and milk and cook about 10 minutes.
—Mrs. L. G. Cameron

TUNA AND RICE

1 can tuna or salmon
3 T butter
2 cups milk
1 tsp. salt
⅛ tsp. paprika
1½ cups steamed rice
1½ T flour
½ cup grated cheese
⅛ tsp. pepper

Roughly blend fish and rice. Melt butter, add flour and milk slowly. Add cheese and seasonings. Place rice and fish in oiled baking dish, pour over sauce and bake in moderate oven until brown. —Mrs. Ralph Nelson

CRAB COCKTAIL SAUCE

1 cup catsup
Juice of 1 lemon
3 dashes tobasco sauce
½ tsp. horseradish (if desired)

—Mrs. Earl Van

RICE AND TUNA CASSEROLE

2 cups cooked rice
1 medium onion
1 cup cream of mushroom soup
1 can tuna fish
4 slices bacon
1 package potato chips
1 cup milk

Fry bacon and onions until brown and mix with rice. Butter casserole and put the rice and fish and chips in in layers, lastly chips. Pour over soup mixed with milk. Bake at 350 degrees 45 minutes.—Mrs. Frank Maize

BAKED SALMON

3 or 4 pound chunk of salmon
Salt

Roll salmon in flour and place in baking pan, add 2 large onions sliced thin, 1 clove garlic, 1 can pimento and few whole spices. Brown in oven. Over this pour 2 cans hot sauce mixed with 1 can tomato soup. Cover and bake until tender. Add thickening if desired —Lena Swanson

MEATLESS LOAF

1 cup cooked rice
2 T chopped onion
1 cup crushed peanuts
1 T fat
1 egg
1 tsp. salt
1 cup cottage cheese
½ tsp. pepper

Combine all ingredients. Bake in loaf pan at 350 degrees 45 minutes.

—Ann Nichols

NOODLES

1 egg
¾ cup flour

Beat egg well, add flour all at once, stir quickly, roll out thin on floured board. Dry a while, cut and dry again. Boil rapidly in salted water or meat broth. —Mrs. Audry Reed

VEGETABLE CHEESE FONDUE

1 cup milk
2 T shortening
1½ T pimento
1 T chopped parsley
⅛ tsp. pepper
1¼ cups cooked vegetables (celery, carrots, peas, beans)
3 eggs
1 cup soft bread crumbs
1½ cups grated cheese
1 T chopped onion
¾ tsp. salt
¼ tsp. paprika

Scald milk; pour over mixture of bread, shortening, cheese, pimento, onion, parsley, seasoning and vegetables. Blend well. Beat egg yolks and stir into mixture. Fold in beaten whites. Pour into greased baking dish and bake at 325 degrees—50 minutes.

Cheese Sauce—Place ½ pound cheese cut into ½ inch cubes in top of double boiler with 1 cup milk, heat until milk is scalded, beat with beater until smooth. Serve hot on Fondue. —Nancy Richmond

COTTAGE CHEESE

Put sour milk on stove and let cook slowly, until all the milk has come together. Strain, add cream, salt and pepper. —Mrs. Delia Christy

TUNA FISH PIE

1 large package potato chips, crushed
1 can tuna
1 baked pie shell
1 large onion
1 can mushroom soup

Place crushed potato chips, chopped onion, tuna and mushroom soup in bowl, mix well and place in baked shell. Bake about 20 minutes in moderate oven (350 degrees). A white sauce to which catsup has been added may be placed over the top when removed from oven.

—Mrs. Dean Chamberlain

FISH LOAF

1 large onion
1 cup bread crumbs
1 egg
½ cup milk or water
1½ cups cooked fish—white fish or salmon
1 T chopped parsley
1 T shortening

Mix together, form into loaf and bake slowly 30 minutes. Serve hot with cream sauce, garnish with lemon and parsley. —Mrs. Ray Jones

CREAMED TUNA

2 T flour
2 cups milk
Salt and pepper
2 T butter
1 can tuna

Make white sauce of butter, flour and milk, season to taste, add tuna and heat thoroughly. Serve on toast with paprika. —Mrs. Ruth Warren

MACARONI CASSEROLE

Cook macaroni (1 pint serves 4). Drain. Put macaroni in well oiled casserole. Add ¼ pound cheese, ½ cup chopped onion and 1 can tuna. Mix well, add salt and pepper. Bake at 250 degrees 20 minutes.

—Mrs. Bill Bronson

TUNA FISH CASSEROLE

1—7 ounce package egg noodles
1 can mushroom soup
1—7 ounce can tuna fish
Potato chips

Cook noodles in salted water until tender. Arrange noodles and tunafish alternately in greased casserole, add mushroom soup and cover with crushed potato chips. Bake 35 to 40 minutes. —Mrs. Arthur Juntti

TUNA SCRAMBLE

1 T butter
¼ tsp. curry powder
4 eggs
Salt and pepper
1 small onion
½ pound can tuna (drained and flaked)
4 T cream

Melt butter in skillet, saute' chopped onion until clear. Add curry powder and blend. Add tuna and saute' about 3 minutes. Beat eggs with cream and pour into tuna mixture. Season with salt and pepper. Stir until cooked to right stage. —Mrs. M. M. Sanford

TUNA A LA KING

2 T melted butter
1½ cups milk
½ cup cooked peas
¼ cup celery and green pepper
1½ T flour
1 cup flaked tuna
½ cup diced carrots

Make cream sauce by mixing flour with melted butter then adding milk. Stir until thickened. Add tuna and vegetables. Serve hot on toast. Or in casserole with bread crumb topping —Mrs. Cecil Hall

SALMON SOUFFLE WITH PIMENTO CHEESE SAUCE

½ cup tapioca
1 tsp. salt
2 tsp. parsley
1 cup milk
2 cups salmon
2 tsp. lemon juice
4 eggs, separated

Combine tapioca, salt and pepper and milk in double boiler, scald for 5 minutes, stirring often. Add flaked salmon, reserving a few large flakes for top garnish. Add chopped parsley, lemon juice. Remove from fire and stir in well beaten egg yolks. Cool before folding in stiffly beaten whites of eggs. Turn into buttered baking dish. Bake 1 hour at 325 degrees. Serve with sauce made by melting 1—3 ounce package pimento cheese in two cups medium white sauce. Serves 6. —Mrs. Lulu Catto

CREAMED FISH

2 T butter or fat
1 cup milk
⅛ tsp. pepper
2 T flour
¼ tsp. salt

Melt butter and blend in flour until smooth, add milk gradually, stirring constantly until boiling point is reached, or until thick. Remove from fire and add fish. Mix thoroughly. Use on either toast or biscuits.

—Mrs. Richard Green

TUNA CASSEROLE

1 onion
4 T flour
1 tsp. sugar
Juice of 1 lemon
2 cups seasoned mashed potatoes
4 T shortening
2 cups tomato juice
¾ tsp. salt
1 cup flaked tuna

Chop onion and add to shortening and cook until tender. Blend in flour, add tomato juice, sugar, salt and lemon juice. Cook, stirring constantly until thick. Add tuna and pour into casserole. Cover with potatoes. Bake in moderate oven about 20 minutes or until potatoes are brown. Serves 4. —Mrs. Sidney Weybright

BAKED SALMON, DELUXE

3 to 4 pounds salmon
½ cup lemon juice
Bay leaves, if desired
¼ pound butter
Salt and pepper to taste

Scale salmon well, cut from bone and cut into several pieces. Place in baking pan or roaster, with skin side down. Cut butter into slices and place on salmon, then pour half of lemon juice over all. Bake in moderate oven for 15 minutes, then pour remainder of juice over salmon. Baste salmon several times with butter and juice from bottom of pan. Total cooking time, about 45 minutes or until salmon is done. —Ruby Kelley

MOM'S CLAM LOAF

1 pint home canned clams or about 2 cups minced clams. Juice of clams
1 to 2 cups cracker meal or fine dry bread crumbs
Salt and pepper
½ pound bulk pork sausage
1 small onion, minced very fine
1 egg
½ pound hamburger
Few celery leaves of ¼ tsp. celery salt

Mix all together and bake in covered casserole or baking dish at 350 degrees for 45 minutes to 1 hour. The amount of cracker meal will depend upon the amount of juice from clams. The loaf is best not too dry.

—Ruby Kelley

CLAM PIE—ONE DISH MEAL

1 pint home canned clams or about 2 cups minced clams and juice
1 large onion, diced
2 medium potatoes, diced
1 tsp. salt
2 stalks celery or celery salt
2 large carrots, diced
2 slices bacon, cut fine
½ tsp. pepper

Boil potatoes, celery, onions, and carrots until tender in small amount of salted water. Add bacon, which has been fried, also fryings. Add cooked or canned clams and juice. If liquid does not cover mixture add water or milk. Place biscuits on top of mixture and bake until biscuits are done.

—Ruby Kelley

CLAM LOAF

1 large can minced clams
½ pound pork sausage
1 or 2 eggs
1 large onion, diced
1 cup milk
Cracker crumbs, about 2 cups

Bake 1 hour at 375 degrees.

—Oinna Miller

DEVILED CRAB

1 cup medium white sauce
2 cups or more flaked crab meat
½ tsp. salt
2 hard cooked eggs, chopped
1 egg, beaten
2 T catsup
1 tsp. chili powder
1 green pepper, chopped (optional)

Add white sauce to egg and mix, add remaining ingredients and heat thoroughly. Serve in round hamburger buns, cut top out of bun and scoop out—butter slightly and toast to light brown. Sprinkle with chopped parsley. Serves 4.

—Mrs. Katherine Ford

SALMON NOODLE CASSEROLE

1½ cups medium white sauce
1 cup cooked noodles
2 cups salmon
Salt and pepper
¼ cup buttered bread crumbs or cracker crumbs

Drain salmon. Flake. Remove bone and skin. Fill buttered baking dish with alternate layers of salmon, white sauce and noodles. Season each layer. Cover with bread crumbs. Bake at 375 degrees about 30 minutes.

—Mrs. Edwin Niemi

SALADS

A little bit of this and that
A dressing seasoned right
And lo!—We have a salad to tempt one's appetite.

PINEAPPLE GINGERALE SALAD

1 package lime gelatin dessert
Nutmeats
1 cup ginger ale
1 cup hot water
Crushed pineapple

Dissolve gelatin in hot water, when cool add gingerale. When it begins to set add crushed pineapple and nutmeats. Chill. —Mrs. Clara Lux

APPLE SALAD

1 dish diced apples
1 cup walnuts

Boil the following until thick, cool and pour over apples: 1 egg, ½ cup sugar, 1 T. flour, butter size of walnut and 1 cup cream.

—Mrs. Leona Chance

SALAD DRESSING

1 can tomato soup
1 cup vinegar
½ cup sugar
½ tsp. mustard
2 T Worcestershire sauce
1 cup salad oil
½ cup water
1 tsp. salt
1 tsp. celery salt
1 small onion, sliced

Put all together in quart jar and shake well every time before using.
—Mrs. Hazel Moore

FRENCH DRESSING

1 quart mayonnaise
1 cup garlic vinegar
1 T sweet relish
½ T sugar
½ T Worcestershire sauce
10 ounces catsup
Juice of 2 lemons
½ T dry mustard
Salt to taste

Dissolve spices in vinegar, add catsup, beat slowly into mayonnaise.

SHRIMP AND PINEAPPLE SALAD

1 package lemon gelatin
1 (No. 2) can cubed pineapple
½ cup chopped celery
2 cups boiling water
1 (No. 2) can shrimp
½ cup chopped pimento

Combine gelatin and water, cut shrimp into pieces. As soon as gelatin starts to congeal, add other ingredients. Pour into molds to set. Serve on lettuce leaf with salad dressing. —Mrs. L. P. Christensen

PEAR PEPPER SALAD

1 package sweetened lime gelatin
¼ cup diced green pepper
2 cups pear juice and water
1 cup diced canned or cooked pears
½ cup chopped cheese

Pour hot pear juice and water over gelatin and stir until dissolved. Cool. Fold in pears, peppers and cheese. Chill. Serve on lettuce with mayonnaise. —Mrs. Angus Beatty

EMERALD SALAD

Dissolve 1 package lime gelatin in 1 cup boiling water and add 2 T lemon juice. Chill until it begins to thicken, then fold in 1 avocado, peeled and diced, ¼ cup diced pineapple, well drained, and 1 cup grapefruit sections (fresh or canned). Pour into lightly oiled molds and chill. Serve with mayonnaise. Serves 8. —Mrs. Ben Waterhouse

SALAD DRESSING FOR FRUIT

1 cup pineapple juice
1 T sugar
2 eggs, well beaten
2 T flour

Cook in double boiler until thick. Cool. Fold in ¼ pint whipped cream.
—Mrs. Evelyn Graichen

POTATO SALAD

2 large potatoes, cooked
1 tomato
½ cup diced dill pickle
Salt and pepper
¼ head lettuce
2 hard cooked eggs
1 tsp. diced onion
Mayonnaise or boiled salad dressing
¼ cup pimento
2 T finely diced cucumber

Combine all ingredients, add mayonnaise and season to taste. Use 1 egg to slice and garnish the top. Sprinkle with paprika. —Mrs. Pete Mandon

CRANBERRY SALAD

2 cups cranberries
1 T gelatin
½ cup chopped nuts
Few grains of salt
1 cup sugar
½ cup cold water
¾ cup diced celery
Mayonnaise dressing

Cover cranberries with cold water and cook until tender, add sugar and cook 5 minutes. Soften gelatin in cold water, add to cranberries with salt and stir until dissolved. Chill. When partly set add celery and nuts. Mix thoroughly. Pour into molds. Chill. Unmold on crisp lettuce. Garnish with mayonnaise. —Vergie Magnuson

MOLDED COTTAGE CHEESE SALAD

1 package lemon or lime gelatin
1½ cups boiling water
Cool until it begins to set, then beat with rotary beater

Add:
1 cup crushed pineapple or pears
1 pint cottage cheese
1 tsp. salt
½ cup mayonnaise
1 pimento
1 T vinegar
½ cup whipped cream

—Mrs. Richard B. Knotts

GELATIN SALAD

1 package lime gelatin
1½ cups cottage cheese
1 cup whip cream
1 small cancrushed pineapple
12 marshmallows

Drain pineapple and add gelatin to juice and boil 2 minutes. Cool. Add cut marshmallows, pineapple and cheese. Fold in whipped cream. Chill in shallow pan. Serve with dressing. —Mrs. N. P. Christensen

FRENCH DRESSING

½ cup sugar
1 cup oil
2 tsp. Worcestershire sauce
1 or 2 garlic cloves
1 tsp. paprika
1 cup catsup
1 tsp. salt
2 T onions, cut fine
Juice of 1 lemon
½ cup vinegar

Put all ingredients in jar and shake well. Always shake well before using. —Mrs. J. M. Selby

SALMON SALAD

½ cup cooked elbow macaroni
½ cup diced celery
½ cup diced cucumber
4 T minced green pepper
4 diced tomatoes
French dressing
1 cup peas
2 T minced onion
2 diced sweet pickles
1½ cups salmon, boned and flaked
2 tsp. salt
Mayonnaise

Combine ingredients and blend well. Pile on platter and garnish with lettuce leaves, sliced tomatoes and gherkins or olives. To decorate lettuce leaves—dip edges in a plate of paprika. Serves 8 to 10. —Margaret Marsh

CRANBERRY AND ORANGE SALAD

1½ cups cranberries, ground, mixed with 1 cup sugar and let stand for 1 hour. 1 package orange flavored gelatin dissolved in 1½ cups water. Add juice and grated rind of 1 orange (½ cup) and 1 large apple, shredded. Mix and set in molds to chill. Serve on lettuce with mayonnaise.

—Mrs. Leland Swanson

CABBAGE AND PINEAPPLE SALAD

3 cups shredded cabbage
1 cup diced pineapple
Boiled dressing or mayonnaise
1 cup diced marshmallows
Few grains of salt

Combine cabbage, pineapple, marshmallows and salt. Moisten with dressing. Mix lightly with 2 forks. Serve on beds of shredded lettuce.

—Mrs. Phillip D. White

PINEAPPLE AND CARROT SALAD

1 package lemon gelatin
1 cup grated raw carrot
1 cup boiling water
⅓ cup chopped pecans
1 cup pineapple juice
½ tsp. salt
1 cup diced pineapple
1 T vinegar

Dissolve gelatin in boiling water, add pineapple juice, vinegar and salt. Chill. When slightly thickened add pineapple, carrots and nuts. Turn into individual molds. Chill until firm, unmold on crisp lettuce. Garnish with mayonnaise.

—Mrs. D. Hamilton

PRUNE SALAD

1 cup prunes
1 cup diced orange
¼ cup salad dressing
2 cups shredded carrots
¼ cup chopped peanuts

Wash prunes and let set over night in just enough water to cover. Chop prunes and add remaining ingredients. Serve on lettuce with parsley.

—Mrs. Jack Campbell

ASPIC SALAD

1 can tuna
1 cup catsup
1 cup mayonnaise
1 cup cottage cheese
1 cup celery
1 package gelatin

Combine ingredients, with exception of catsup which is to be heated and added last.

—Mrs. Eugene Waara

FRENCH DRESSING

1 tsp. salt
1 tsp. onion
⅓ cup sugar
⅓ cup vinegar
1 tsp. pepper
1 clove garlic
⅓ cup catsup
1 cup oil

Shake all ingredients in a jar and let stand 2 hours. Shake well before using.

—Mrs. Arthur Juntti

GELATIN SALAD

1 package lemon gelatin
2 pints warm water
1 small jar maraschino cherries
1 package lime gelatin
1 box cottage cheese

Dissolve gelatin in warm water and chill. Add cottage cheese and chipped cherries. Mold. Chill. Serve on lettuce leaf, top with mayonnaise and sprinkle with paprika.

—Mrs. Larene Ledgerwood

SOUR CREAM DRESSING

¾ cup sour cream
¼ tsp. salt
2 heaping tsp. sugar
⅛ tsp. pepper
3 T vinegar
¼ tsp. mustard

Mix all ingredients together. Good on shredded cabbage.

—Mrs. Leland Thompson

HONEY SALAD DRESSING FOR FRUIT SALAD

2 egg yolks
½ cup whipped cream
2 T sugar
½ cup strained honey
1 T flour
Juice of 1 lemon

Mix honey, flour and sugar, cook together for 4 minutes, add lemon juice and beaten yolks. Place in double boiler and cook until clear and thickened. Cool, add whipped cream before serving. —Mrs. David R. Fisher

CABBAGE COLD SLAW

½ cup vinegar
1 T butter
½ cup water

Shred cabbage —sprinkle with 1 tsp. salt and stir thoroughly, add 2 T sugar, let stand until filling is cooked.

Filling:

Bring to boil and add 1 egg, ½ tsp. salt, 1 heaping T sugar, cook together 3 minutes. Pour over cabbage. —Mrs. David R. Fisher

CRANBERRY SALAD

2 packages lemon gelatin
1 cup ground cranberries
1 cup crushed pineapple
1 cup ground walnuts
2 cups hot water
1 cup sugar
½ cup diced celery

Pour hot water over gelatin and cool until it begins to congeal. Mix 1 cup sugar with the cranberries and let set for ½ hour. Then add all the ingredients to the gelatin. Place in molds. Serve on lettuce leaf.

—Mrs. Frank Maize

CRANBERRY SALAD

1 quart cranberries (grind and do not save the juice)
1 cup sugar. Mix and let stand until other ingredients are ready
1 pound marshmallows, diced
1 cup nuts, chopped
1 pound Tokay grapes, seeded and diced
1 pint whipped

Mix all together and put in refrigerator to cool. Serve on lettuce, garnish with salad dressing. Serves 16 to 18. —Leona Chance

MAYONNAISE

1 egg
1½ tsp. salt
⅛ tsp. paprika
¾ cup salad oil
4 T cornstarch
2 T sugar
1 T mustard
¼ cup vinegar
1 cup water

Put egg, sugar, vinegar, salad oil and seasonings in mixing bowl. Do not stir. Cook cornstarch and water until transparent and add to ingredients in mixing bowl, beat with egg beater well. Cool well before serving.

—Mrs. Carl Berg

GELATIN SALAD

1 package lime gelatin
1 tsp. lemon juice in hot water
½ cup cottage cheese
1 cup whipped cream
1 small can pineapple
12 marshmallows
½ cup walnuts
1 pint boiling water

Dissolve gelatin in water and add all ingredients except cream. Chill, add whipped cream.

—Mrs. Lulu Catto

SLAW DRESSING

1 cup vinegar
Salt and pepper to taste
Pinch of paprika
2 T butter
½ cup sugar
2 eggs

Cook all together. Remove from heat and add eggs, beaten lightly.

—Mrs. Norma Wadsworth

HAM SALAD

2 cups diced cold ham
1 T chopped parsley
2 hard cooked eggs, chopped
1 tsp. chopped onion
1 T chopped pickle

Mix ham, onion, parsley, pickle and eggs. Marinate in French dressing and chill. Garnish with lettuce and strips of pickle. Serve with mayonnaise dressing.

—Mrs. E. L. Watkins

SALAD DRESSING

1 cup sugar
1 cup boiling water
2 T cornstarch

Cook all ingredients together until clear. Add the juice and grated rind of 1 orange and the juice of ½ lemon. Cool. Measure sauce and add an equal amount of whipped cream. This is a very good dressing for fruit or gelatin salad.

—Mrs. Herbert Braley

FROZEN FRUIT SALAD

2 packages lemon flavored gelatin
½ cup diced celery, or more
1 large can crushed pineapple
2 packages cream cheese
½ pint cream, beaten stiff
1 small bottle maraschino cherries
1 cup chopped nuts

Press juice out of pineapple, heat enough liquid to make 4 cups and dissolve gelatin. Cool and put into other ingredients. Place the whipped cream with other ingredients before adding gelatin. Mold and let stand. Cut in slices or squares and serve with whipped cream or mayonnaise.

—Mrs. Florence Groat

BREAD

A contented man is one who's fed
On biscuits, muffins and home made bread.

ICE BOX ROLLS

1 cup mashed potatoes
½ cup sugar
3 sifters flour
1 T salt
1 tsp. soda
1 quart milk
½ cup shortening
4 tsp. baking powder
2 cakes yeast

Add potatoes and shortening to scalded milk, let stand until cool, stir well together. When cool stir in sugar, dissolved yeast and remaining ingredients. Place in greased pan. Let stand in ice box 2 hours before making rolls.

NEVER FAIL DUMPLINGS

Sift 2 cups flour with 4 tsp. baking powder, pinch of salt and blend in 1 T butter, add 1 egg well beaten, with enough milk to make a very stiff dough. Steam 12 or 15 minutes.

—Mrs. R. R. Bartlett

SOUR MILK PANCAKES

2 eggs
2 cups sour milk
2½ cups flour
1 tsp. soda
2 tsp. baking powder
2 T sugar
4 T melted shortening

Place eggs and sour milk in bowl and mix at high speed. Sift and measure flour and add soda, baking powder, salt and sugar. Turn beater to medium speed and add all dry ingredients, beat until smooth, scraping sides often. Add melted shortening and beat until smooth. Yields 28—4 inch pancakes.

—Mrs. Dorothye Woodhead

BROWN BREAD

1 quart sifted graham flour
1 tsp. soda
½ cup sugar
½ tsp. baking powde
1 egg
½ cup molasses
1 pint sweet milk

Mix well the dry ingredients and add egg, molasses and milk. Steam 40 minutes.

—Agnes Norelins

MUFFINS

2 cups sifted flour
2 tsp. baking powder
2 T sugar
½ tsp. salt
1 egg, well beaten
1 cup milk
4 T melted butter or fat

Sift flour once, measure, sift with baking powder, sugar and salt. Combine egg, milk, and shortening, add flour mixture, beating only enough to dampen flour. Turn into greased muffin pans. Bake in hot oven 25 minutes.

—Virginia Garriott

ROLLED OAT ROLLS

½ cup rolled oats
½ cup corn meal
5½ cups flour
2 cups boiling water
¼ cup lukewarm water
½ cup brown sugar
1 T shortening
1 yeastcake
2 tsp. salt

Place oats, cornmeal, shortening, sugar and salt in bowl. Pour boiling water over all. When lukewarm add yeastcake which has been softened in lukewarm water. Add 2 cups flour, beat until foamy; add rest of flour, knead until elastic. Return to pan, let rise until double in bulk, cut down, shape into rolls, let rise until just before double in bulk. Bake in hot oven (400 degrees) 20 minutes.

—Viola Fortune

SWEDISH LIMPA BREAD

1 quart buttermilk
1 tsp. soda
1 pint water
2 T shortening
½ cup sugar
2 T salt
½ cup medium dark molasses
2 pounds rye flour
2½ pounds white flour
2 yeast cakes dissolved in ½ cup warm water with 1 tsp. sugar

Put water, shortening, sugar, salt and molasses into saucepan, heat until all is melted. Put buttermilk in large bowl, add soda, then hot liquid, mix well, add rye flour, then yeast, add white flour. Knead until thoroughly blended. Let rise until double in bulk, about 2 hours. Turn out on floured board, knead and shape into loaves using enough flour to keep from sticking. Put in greased loaf tins, let rise until double in size, about 1 hour. Bake in medium hot oven for 50 to 60 minutes. Yield 6 loaves.

—Mrs. E. A. Mattila

ICE BOX ROLLS

1 quart milk, scalded and cooled
1 cup shortening
1 cup mashed potatoes
1 cake yeast dissolved in 1 cup lukewarm water
1 cup sugar

Mix thoroughly and add enough flour to make a soft batter. Let rise until double in bulk. Add 2 tsp. baking powder, 2 tsp. salt, 1 tsp. soda. Mix enough flour to make a stiff dough. Raise 1 hour before baking. Knead dough daily. Use only as you need it. —Mrs. Kebbe

BANANA TEA BREAD

¾ tsp. soda
1¾ cups sifted flour
¼ tsp. cream of tartar
½ tsp. salt
⅓ cup shortening
⅔ cup sugar
2 eggs well beaten
1 cup mashed bananas

Sift flour, soda, cream of tartar and salt together 3 times. Cream shortening and sugar until fluffy, add egg and beat well, add flour mixture alternately with banana. Beat until smooth. Pour into well greased loaf pan. Bake (350 degrees) 1 hour. —Mrs. C. E. Beyers

NUT BREAD

3 cups sifted flour
1 cup sugar
1½ tsp. salt
4 tsp. baking powder
1 egg, beaten
1 cup milk
1 cup walnuts, coarsely chopped

Sift flour, sugar, salt, and baking powder into mixing bowl and add egg mixed with milk and beat well. Stir in walnuts. Pour into well greased loaf pan and let stand 20 minutes. Bake at 350 degrees 65 to 70 minutes. Turn onto rack to cool. —Mrs. I. Nygaard

DATE BREAD

2 cups graham flour or 2 cups bran flakes
2 cups white flour
4 tsp. baking powder
1 tsp. salt
1 cup sugar
2 eggs
1 cup chopped nuts
⅔ cup dates
1¾ cups milk
2 T melted shortening

Let rise 20 minutes. Bake 45 minutes in moderate oven. Yield—2 loaves. —Ruby Davis

NORWEGIAN CHRISTMAS BREAD

2 cakes yeast
¼ cup lukewarm water
2 cups milk, scalded and cooled
1 cup shortening
1 cup sugar
2 eggs, beaten
1 tsp. salt
½ tsp. cardamom seed
7 cups flour (about)
½ cup raisins
1 cup fruit mix

Soften yeast in water, add milk. Cream shortening with sugar, add eggs and beat, add salt and cardamon seed. Add 3 cups flour alternately with liquid, beat until smooth. Combine remaining flour with raisins, and fruit and add, mixing until flour is blended. Turn on floured board and knead 5 minutes. Place in greased bowl, cover, let rise until double, punch down and divide in 3 parts and shape in loaves. Place in 3 well greased bread pans. Let rise again. Brush with 1 egg yolk beaten with 2 T sugar and 2T milk. Bake at 425 degrees for 20 minutes. Decrease heat to 350 degrees, bake 40 minutes more. —Mrs. L. M. Hendrick

BANANA NUT BREAD

1 cup sugar
½ cup butter
2 eggs
1½ T sour milk
1 tsp. lemon juice
2 cups flour
1½ tsp. baking powder
½ tsp. soda
1 cup chopped nuts

Cream sugar and shortening, add eggs beaten light, mashed bananas, sour milk and lemon juice. Mix well, add remaining dry ingredients sifted together and nuts. Blend thoroughly and bake 45 minutes in moderate oven 350 degrees.

—Mrs. Frank Maize

REFRIGERATOR ROLLS

2 cakes yeast
2 T sugar
2 cups milk, scalded and cooled
4 T melted shortening
6 cups sifted flour
2 tsp. salt

Dissolve yeast and sugar in lukewarm milk. Add shortening and half the flour. Beat until smooth, add salt and remainder of flour. Knead well and place in greased bowl, cover, let rise until double in bulk, stir down. Cover well and place in refrigerator until needed. To use, cut off as much dough as desired, roll out on lightly floured board, shape into rolls and place in greased pans. Let rise in warm place until double in bulk. Bake in hot oven at 425 degrees about 20 minutes. This dough may be kept 4 or 5 days. Makes 2½ dozen large rolls.

—Mrs. G. Bryant

JAMES RIVER WAFFLES

2 cups flour
3 eggs
¼ tsp. salt
2 cups sour milk
2 tsp. baking powder
1 tsp. soda
6 T butter

Separate eggs, beat yolks until light. Add 1 cup milk. Measure and sift dry ingredients, add to yolk mixture and beat well. Add other cup of milk, beat. Add melted butter, fold in whites of eggs, add more butter and milk if necessary. Makes 9 waffles.

—Lilian S. Tabke

FUTTYMAND OR POOR MAN'S BREAD

6 egg yolks
2 egg whites
6 T sugar
6 T cream
½ tsp. cardamom seed
Flour

Mix in order given, using enough flour to roll out thin. Cut in diamond shape, cut a slit near one point and put the other point through the slit crosswise. Drop in deep fat like doughnuts.

—Mrs. Lloyd Martin

BAKING POWDER BISCUITS

2 cups flour
3 T fat
3 tsp. baking powder
⅔ cup milk

Sift dry ingredients, cut in fat. Add milk gradually to make soft dough. Knead gently on floured board. Bake at 450 degrees—12 to 15 minutes.

—Mrs. Ruth Warren

DATE NUT BREAD

¾ cup brown sugar
1 egg
1½ cups flour
1 cup dates, cut fine
1 T butter
1 tsp. salt
½ cup nuts

Put 1 cup boiling water with 1 tsp. baking soda over dates and let stand. Mix other ingredients and add dates. Bake at 350 degrees 1 hour.

—Mrs. Kenneth Doney

BISHOP'S BREAD

2½ cups sifted flour
½ tsp. salt
1 tsp. baking powder
1 tsp. cinnamon
¾ cup sour milk or buttermilk
1¼ cups brown sugar
½ cup shortening
½ tsp. soda
1 egg, beaten

Sift flour, measure and add sugar and salt. Cut in shortening until mixture looks like coarse meal; reserve ¾ cup for top. To remainder add baking powder, soda and cinnamon, then add egg and sour milk and beat until smooth. Turn into greased pan. Sprinkle with reserved ¾ cup mixture and additional cinnamon. Bake at 400 degrees—25 minutes. Serve warm.

—Mrs. Nancy Richmond

CINNAMON BUNS

3 cups flour
1 tsp. salt
2 T shortening
⅔ cup water
2 tsp. cinnamon
2 T sugar
6 tsp. baking powder
1 egg
½ cup brown sugar

Sift 2 T sugar with flour, salt and baking powder, rub shortening in lightly, add beaten egg to water and add slowly. Roll out ¼ inch thick on floured board, brush with softened butter, sprinkle thickly with brown sugar, cinnamon and raisins. Roll as for jelly roll. Have prepared 6 T shortening creamed with 6 T brown sugar. Spread this mixture on the bottom and sides of baking pan, or skillet. Cut dough into 1½ inch pieces and place with cut edges up on pan. Allow to stand 15 minutes. Bake in hot oven 25 minutes. Remove from pan, turn upside down to serve.

—Mrs. Otis B. Keyser

TWIN MOUNTAIN MUFFINS

2 cups flour
1 tsp. salt
1 cup milk
¼ cup sugar
4 tsp. baking powder
1 egg
1 T melted butter

Mix and sift dry ingredients. Beat egg, add milk, then add liquids to dry ingredients. Beat 2 minutes, add the melted butter. Fill well buttered muffin pans one-half full. Bake in moderate oven 20 minutes.

—Mrs. J. D. Drake

NEW ENGLAND BROWN BREAD

1 cup graham flour
1 cup yellow corn meal
¼ cup dark molasses
2 heaping tsp. baking powder
1 tsp. salt
1 cup white flour
½ cup brown sugar
2 cups warm water
2 tsp. soda

Mix ingredients and place in 1 pound cans. Fill cans about three-fourths full. Cover with wax paper and steam 1½ hours. Remove covers and bake 20 minutes. This makes 3 one pound loaves. —Mrs. P. W. Lane

CRUNCHY CHEESE FINGERS

½ cup crushed corn flakes
½ pound soft cream cheese, grated on coarse grater. (sharp cheese preferred)
½ cup flour
¼ tsp. mustard
¼ cup butter or shortening
½ tsp. salt
⅛ tsp. paprika

Blend butter and cheese, add corn flakes, then flour, salt and spice. Roll out about ¼ inch thick and cut into strips. Bake in moderate oven.

—Emilie Bosshart

MAPLE BARS

2 cakes yeast
1 cup milk
½ cup sugar
2 eggs, beaten
¼ cup lukewarm water
¼ cup butter
1 tsp. salt
5 cups flour (about)

Soften yeast in lukewarm water. Scald milk, add butter, sugar and salt, add yeast and eggs. Beat well, add enough flour to make a soft dough. Turn onto a floured board and knead well. Place in a greased bowl, let rise double in bulk, turn out on board and roll ½ inch thick, cut with a sharp knife in strips 3 inches long and 1½ inches wide. Let rise to double in bulk. Fry in hot fat. When cool cover each side with 2 cups XXXX sugar, 2 T hot water and 1 tsp. maple flavoring mixed thoroughly.

—Mrs. J. W. Drake

POTATO BUNS

2 cups hot mashed potatoes
2 cups milk
4 T melted shortening
6 cups flour
1 T salt
2 T sugar
1 cake yeast
2 eggs, well beaten

Add sugar, salt and shortening to potatoes. Cool and add eggs. Soften yeast in milk and add potato mixture. Add flour, a little at a time, beating well. Knead until elastic. Cover with a damp cloth and set in a warm place until double in bulk. Form into buns, and let rise until double in size. Bake in a hot oven for 25 minutes. —Mrs. Jessie Spencer

BREAD

2 cups scalded milk, cooled
2 T sugar
1 yeast cake soaked in ½ cup warm water
2 T melted butter added to milk
1 T salt
10 cups flour—½ white and ½ dark flour

Makes 2 loaves of bread, and a pan of clover leaf rolls. —Tracy Jones

REFRIGERATOR ROLLS

2 cakes yeast
2 tsp. salt
2 beaten eggs
6 cups sifted flour
1½ cups lukewarm water
½ cup sugar
½ cup melted shortening

Dissolve yeast in water, add salt, sugar, egg and shortening. Beat. Add flour 1 cup at a time. Place in greased bowl and put in refrigerator until ready for use. Let rise in bowl until double in bulk. Knead and shape into rolls. Place in pans and when double in bulk again, bake at 425 degrees—20 or 25 minutes. 2 dozen rolls. —Mrs. Donald Matteson

BANANA BRAN MUFFINS

1 cup flour
½ tsp. soda
2 cups sliced bananas
2 T shortening
1 egg, well beaten
½ tsp. salt
1 tsp. baking powder
2 T milk
¼ cup sugar
1 cup shredded bran

Sift together flour, salt, soda and baking powder. Cream shortening and sugar until soft and fluffy, add eggs, bran and milk. Add thinly sliced bananas. Mix well. Add sifted dry ingredients, stirring as little as possible. Oil muffin tins and fill half full. Bake at 375 degrees for 15 minutes.

—Mrs. Katherine Ford

SWEET ROLLS

2 cakes yeast
½ cup sugar
½ cup shortening
3 eggs
2 tsp. lukewarm water
1 cup scalded milk
1 tsp. salt
5 cups sifted flour

Soften yeast in water to which 1 T sugar has been added. Combine the remaining sugar, milk, shortening and salt in large bowl. Turn electric beater to low speed and beat, add eggs, 2 cups flour. Beat on medium speed 4 minutes. With spoon add flour until the balance is mixed in without kneading. Place in greased bowl, cover and let rise in a warm place until double in bulk. Turn onto lightly floured board, divide in 2 equal parts. Roll each out round about 9 inches in diameter. Divide each round into 12 wedge shaped pieces. Starting with the wide end roll up each piece. Arrange rolls in greased baking pan with the small end down. Brush rolls with condensed milk and sprinkle with poppy seeds if desired. Let rise in warm place (75-85 degrees) until double in bulk. Bake in hot oven, 425 degrees about 25 minutes. Makes 2 dozen. —Alice Moeller

Vegetables

CORN AND POTATO CHOWDER

⅓ cup chopped celery
1 cup fresh or canned corn
2 tsp. salt
4 T melted fat
2 cups scalded milk
2 T chopped onion
1½ cups water
⅛ tsp. pepper
3 T flour

Cook vegetables in water about 30 minutes—until tender. Add seasonings. Mix flour and melted fat and add to vegetables. Cook 10 minutes. Add milk and cook a few minutes more. —Mrs. Earl Van

CHICKEN STUFFED GREEN PEPPERS

4 large green peppers
1 pint cooked rice
2 tsp. salt
1 pint cooked chicken
1 can cream of mushroom soup
2 tsp. black pepper

Cut stem end, seeds and membrane from peppers. Mix chicken, rice, soup and seasonings. Fill peppers and place in baking dish, add 3 T hot water. Bake at 400 degrees—45 minutes. —Mrs. C. W. Hayes

CHEESE AND SWEET POTATOES

4 medium sweet potatoes
1 tsp. salt
1 T sugar
1 T butter
1 cup boiling water
Pepper
½ cup milk
¾ cup sharp cheese

Prepare potatoes, slice, add boiling water and half the salt. Cover. Simmer 15 minutes. Arrange in layers in baking dish. Sprinkle each layer with remaining salt, pepper and sugar. Bake uncovered at 350 degrees—30 minutes. Sprinkle with cheese last 10 to 15 minutes. —Mrs. William Hayes

FRENCH PEAS

1 T butter
1 chopped onion
1 cup milk
1 can peas
4 slices diced bacon
Salt and pepper

Brown bacon and onion in frying pan, add peas, milk, butter and salt and pepper to taste. Cook gently until thickened. —Mrs. Edna Black

CANNED CORN

To 9 cups corn (cut from cob) add 1 cup sugar, ½ cup salt (scant) and 2 cups water. Boil 20 minutes. Stir frequently. Put in hot jars and seal. Soak several hours before using, changing water several times to remove excess salt. —Marion Shultz

CABBAGE SCRAMBLE

4 cups chopped cabbage
½ green pepper chopped fine
½ cup celery cut fine if desired
2 medium onions chopped fine
4 medium tomatoes chopped fine

Put in skillet with 1 T shortening or butter and simmer 30 minutes. Salt to taste. —Mrs. Alvin Combs

BOSTON BAKED BEANS

2 cups pea beans
2 T brown sugar
1 rounded tsp. dry mustard
⅓ pound salt pork
1 tsp. salt
3 T molasses
1 medium sized onion

Wash beans well and boil until tender. Place beans in baking pot and add seasonings, placing salt pork and onion well down in beans. Keep slightly covered with liquid that the beans have been cooked in. Bake 8 hours. —Mrs. P. W. Lane

EGGPLANT FRITTERS

1 large eggplant
¼ cup cake flour
1 small onion
⅛ tsp. pepper
1 T margarine
1 egg
2 tsp. baking powder
½ tsp. salt
⅛ tsp. thyme
Shortening for frying

Peal eggplant, boil until tender, drain and mash well. Cool. Add beaten egg yolk and mix well. Then beat in flour and baking powder, then the finely minced onion, salt and pepper and thyme, melted margarine and fold in beaten white of egg. Fry in 1 inch of fat in large frying pan which is very hot. Serve with grated cheese or cheese sauce.—Mrs. H. B. Howard

BAKED PARSNIPS

Peel and cut lengthwise medium sized parsnips. Place in baking dish, add a little water, seasoning and dot each piece with butter. Sprinkle generously with sugar and bake until tender. —Mrs. Nicoletta Westergaard

FRIED PARSNIPS

Pare and slice lengthwise. Roll in flour and brown in butter. Pour enough water to cover bottom of pan and let simmer until done. —Mrs. Erna Paulsen

SPANISH STRING BEANS

1 green pepper, chopped
2 cups cooked tomatoes
1 clove garlic
2 T bacon fat
2 pounds green beans
½ cup tomato catsup
1 large onion, chopped
Salt

Wash beans. Remove strings. Cut in small pieces. Brown onion and garlic in bacon fat. Add beans, cover closely, cook slowly until dry. Add tomatoes, catsup and green pepper. Season to taste. Cover and cook slowly until tender. 8 servings. —Mrs. Phillip D. White

Newton's Lunch

CHICKEN AND STEAK DINNERS

Open 5 P. M. - 1 A. M. ☆ Sunday 1 - 10 P. M.
Closed Monday

GROCERIES, GASOLINE AND CABINS
7 Days a Week

Mr. and Mrs. Ralph Newton, Proprietors

Phone 2096 Warrenton Junction

Warrenton Meat Market

Phone 3751

Larry Lenhard

Teague's

BODY AND FENDER REPAIRING
AUTOMOTIVE PAINTING

John Teague, Proprietor

---

3 Generations of Cooking Progress

MONARCH RANGES
SPEED - ECONOMY - TWIN EFFICIENCY

Authorized Dealer
for
Monarch Ranges and Heaters

Jenning's Furniture Co.
at the Metropolitan Store

Economy Market

QUALITY MEATS

Phones 445-446
514 Commercial St. Astoria, Ore.

CROHN-KARSUN

"Our Aim Is to Satisfy"

MEN'S AND BOYS' WEAR

521 Commercial St. Astoria, Ore.

COMPLIMENTS

Hildebrand & Company

FURNITURE - RANGES
RUGS

465 Commercial Street
Astoria Oregon

A. Puusti & Co.

"EVERYTHING IN HARDWARE"

Phone 841 Astoria, Ore.

Art Needlecraft Baby Shoppe

"Everything for the Baby"

HEMSTITCHING

594 Commercial Street
Astoria, Oregon

Ivar's Shoe Shop

Astoria, Oregon

All Work Guaranteed

118 - 11th St. Astoria, Ore.

COMPLIMENTS

OF

Peyton's Variety Store

SHOES - HOSIERY - BAGS
X-RAY SHOE FITTING

"Meet Me in Your Stocking Feet"

Maunula Shoe Store

Nunn-Bush
and Health Spot Shoes

517 Commercial St. Astoria, Ore.

MODE O' DAY

567½ COMMERCIAL ST.
ASTORIA, OREGON

Lovell Auto Co.

EXPERT BODY AND FENDER WORK

CADILLAC - BUICK - CHEVROLET

Fourteenth and Duane — Phone 86

THE CLUB

Warrenton, Oregon

BILLIARDS - CARDS - DRINKS

Henry and Art

COMPLIMENTS OF

Fisher Bros. Company

HARDWARE - INDUSTRIAL SUPPLIES

Phone 1050 — Astoria, Oregon

Warrenton Cab Co.

Phone 3501

24-HOUR SERVICE

STAUH'S MARKET

GROCERIES AND MEATS

E. A. Stauh, Prop.

Hammond, Oregon

Met's Barber Shop

Courteous and Efficient Service

Warrenton, Oregon

WERNER'S BAKERY

"The Home of Goodies"

SPECIALTIES
CAKES FOR ALL OCCASIONS

W. A. Wuori, Prop.

Phone 4306

Erickson Floral Co., Inc.

Astoria, Oregon

573 Commercial Phone 1047

COMPLIMENTS OF

Dick and Katherine Ford

Warrenton's Agent for the
EVENING ASTORIAN-BUDGET
Lower Columbia's
Leading Newspaper

Phone 2552 P. O. Box 18

Warrenton Boat Yard

A COMPLETE MARINE SERVICE

Ed Salmi, Prop.

Phone: Warrenton 2066

Warrenton Beauty Shop

PERMANENT WAVING AND
HAIR STYLING

Adella Anderson, Prop. Phone 2361

PEAS AND SALMON

1 can salmon
3 cups peas

Butter baking dish, sprinkle with bread crumbs, put in layer of peas, then layer of salmon, sprinkle each layer with bread crumbs. Last put bits of butter on with bread crumbs. Bake 30 minutes. —Mrs. Erna Paulsen

CORN FRITTERS

½ cup flour
¼ tsp. salt
Pinch of paprika
1 egg
1 tsp. baking powder
Pinch of sugar
½ cup corn, drained dry
Scant ¼ cup milk

Sift dry ingredients together, add beaten egg and milk. Drop by spoonfuls in hot fat, and brown on both sides. —Mrs. F. W. Preston

PITTSBURG POTATOES

6 medium potatoes, boiled, cooled and sliced
2 cups milk, scalded
1½ cups rich cream cheese, (cut finely)
1 tsp. salt
2 T flour
Sprinkle of paprika
1 can pimento, sliced in small pieces
Dash pepper
1 T butter

To make cheese sauce: Boil milk, add cheese, blend flour and butter in warm bowl and add a little milk—then add to milk and cheese, cook until thick. Add salt and pepper. Grease casserole with butter—scatter onions, potatoes, pimentoes until all is used, cover with cheese sauce, sprinkle with paprika and bake in moderate oven 45 minutes until nicely browned.
—Mrs. L. W. Spaulding

CORN CASSEROLE

1 pound sausage links or patties
1½ cups milk
⅛ tsp. pepper
1 can whole kernel corn
3 T flour
½ tsp. salt
1 cup cracker crumbs
2 T chopped green pepper

Fry sausage 10 minutes. Measure 3 T sausage fat, add flour and stir in milk to form white sauce, season. Alternate layers of crumbs, corn, sauce and sausage in casserole. Sprinkle with green pepper. Cover with more crumbs mixed with 3 T sausage fat and top with 4 whole sausage. Bake 30 minutes in 350 degrees oven. Serves 4. —Mrs. D. Hamilton

CORN TAMALE

1 can yellow corn—run through collander
½ can tomatoes or 1 can Spanish tomato sauce
1 onion and 1 clove garlic
1 cup milk
2 T red pepper
Salt
1 cup corn meal
1 T butter, melted
Pepper

Bake in buttered pan or casserole and make the following sauce to serve over it.

Sauce:

1 T butter and add flour
3 cups milk
1 T Worcestershire sauce
3 T catsup

Add can of shrimp, crab or oysters, and 2 sliced hard cooked eggs.
—Mrs. Willard Thorenson

DUTCH CABBAGE

1 small head red cabbage
1 T sugar
1 small onion
1 large sour apple
3 slices bacon

Dice bacon and onions and brown in iron skillet. Put in layer of cabbage and ½ of apple, then balance of cabbage and apple, salt and pepper to taste. On top of all put 3 T vinegar and crumbs, let simmer until cabbage is tender. Do not stir while cooking. When done turn upside down on platter and serve hot. —Mrs. Ida Fegles

HARVARD BEETS

⅓ cup sugar
¼ cup vinegar
Lump of butter
Boil 3 minutes
1 T cornstarch
⅓ cup beet juice
Salt and pepper

Pour over diced or sliced beets. —Vivian Zak

POWERHOUSE BEANS

2 cups white beans, soaked over night.

Drain off liquid. Cover with hot water, add 2 tsp. salt, ½ cup diced bacon, 1 small onion, sliced fine, 1 clove garlic. Simmer for 3 to 4 hours. These are delicious. —Mrs. Zell Wanker

PARSNIP PUFFS

5 parsnips
2 T shortening, melted
Pepper
2 T water
3 T milk
1 tsp. salt
2 eggs
½ cup dried bread crumbs

Cook parsnips in boiling salted water until tender. Drain and mash and add milk, shortening, salt and pepper, 1 egg, beaten. Cool. Shape into balls, roll in crumbs, dip in beaten egg diluted with water, then in crumbs. Fry in deep, hot fat until brown. Drain on unglazed paper. —Mrs. E. L. Watkins

BAKED CORN

2 T shortening or butter
1 cup milk
1 T sugar
⅛ tsp. pepper
1½ T flour
2 cups cooked or canned corn
1 tsp. salt
2 eggs

Melt shortening, add flour and mix well. Add milk gradually and bring to boiling point, stirring constantly. Add corn, sugar, salt and pepper and heat thoroughly. Remove from fire, add well beaten eggs and pour into a greased baking dish. Bake at 350 degrees for 25 minutes, or until corn is firm. —Mrs. E. L. Watkins

MEATS

Don't cook your meat in the same old way,
Try something different for today.

BAKED CHILI

1 pound chopped beef
⅛ tsp. paprika
2 T melted fat
2 T green pepper chopped
2 cups chili beans or 1 can Kidney beans
1 tsp. chili powder
½ tsp. salt
1 egg, beaten
2 T onion, chopped
2 cups tomatoes
2 tsp. salt

Season the chopped beef with ½ tsp. salt and paprika, add egg and form into a flat cake about ¾ inch thick. Place in greased baking dish. Bake for 10 minutes in hot oven—500 degrees. Heat fat in frying pan, add chopped onion and pepper and cook for 2 minutes. Add tomatoes, beans, 2 tsp. salt mixed with chili powder. Bring to boil. Pour around meat and cook in slow oven 325 degrees—20 minutes. —Nancy Lee Lacey

PORCUPINE BALLS

1 cup uncooked rice
½ small onion chopped
⅛ tsp. pepper
1 cup water
1 pound hamburger or ground beef
1½ tsp. salt
2 T chopped green pepper
2 cups cooked tomatoes

Wash rice several times, drain well and mix thoroughly with beef, onion, salt and pepper. Shape into small balls. Combine green pepper, water, tomatoes, heat to boiling point and add meat balls. Cover tightly and simmer 1 hour or until rice is cooked. —Mrs. Eldora Tozier

ITALIAN SPAGHETTI

1 onion, sliced thin
¼ pound mushrooms, chopped
1 can tomato paste
2 T chopped green pepper
½ pound chopped beef
1½ cups water
1½ T shortening
½ tsp. salt

Fry onion, green pepper, mushrooms and meat in fat until a delicate brown, stirring constantly, add tomato paste, water and salt and cook 20 minutes. Cook spaghetti in boiling water until tender. Drain. Serve on hot platter or pour sauce over spaghetti. —Mrs. A. N. Fenton

WEINER STEW

1 dozen weiners
1 can tomato sauce
4 slices bacon
2 onions
4 T water

Cut up weiners and fry, add onions, chopped fine, diced bacon. Fry well done. Add tomato juice and water. Let simmer 15 minutes.
—Mrs. L. B. Willener

MEXICAN CHILI CON CARNE

1½ pound ground beef
1 clove garlic (optional)
1 to 2 tsp. chili powder
1 T fat
1 pound chili beans
Salt and pepper
1 onion chopped
2 cups tomatoes or soup

Soak beans overnight. Cook until tender. Brown beef in fat, then add chopped onion and garlic, add beans, tomatoes and seasonings. Cook until all flavors are blended—about 30 minutes. —Mrs. Eula Dunn

MEXICAN RICE

8 T bacon drippings
1 cup rice
Salt and pepper to taste
1 clove of garlic
8 tomatoes

Put drippings and garlic in heavy skillet, add washed rice and brown, stirring constantly. Add peeled, diced tomatoes and about 1 pint water or enough to cover rice. Let it boil. When the water has been all taken up by the rice add salt and pepper and more water. Cover closely for about 20 minutes, adding more water if necessary. Should be quite dry for serving.

—Mrs. Grace Magnuson

SAUSAGE BISCUITS

½ pound seasoned pork sausage
2 tsp. baking powder
1 T shortening
2 cups flour
½ tsp. salt
⅔ cup milk

Mix dry ingredients, cut in fat, add milk. Knead lightly. Roll ¼ inch thick. Cut into biscuits. Place thin sausage cakes between 2 biscuits, press edges together and rub tops with milk. Bake at 400 degrees—20 minutes. Sausage may also be added to dry ingredients and mixed in usual biscuit method.

—Mrs. G. R. Stuller

MEAT CASSEROLE

6 cups boiling water
2 T fat
1 onion, chopped
2 cups canned tomatoes
Chili powder
2 cups cornmeal
1 pound hamburger
1 small green pepper
1 tsp. cumin seed
Salt and pepper

Cook cornmeal 15 minutes in boiling water. Brown hamburger, onion and pepper in fat. Add tomatoes. Season. Simmer 10 minutes. Line well oiled casserole with cornmeal mixture. Fill with meat mixture, cover with cornmeal, sprinkle paprika on top. Bake at 400 degrees—20 minutes.

—Mrs. Dan Puckett

CHICKEN PIE

1 fryer or boiling hen
2 bunches carrots
1 large onion
2 green peppers
½ bunch celery
½ bunch parsley
1 No. 2 can peas
½ tsp. poultry seasoning
¼ tsp. thyme

Boil chicken until tender. Boil cubed carrots, diced celery (2 inches long), and chopped remaining vegetables and seasonings. Add peas and chicken broth. Bring to boil and add flour thickening. When thick and clear pour into baking dish and top with rich pie crust. Bake about 25 minutes.

—Mrs. Ward Nichols

HAMBURGER CHOWDER

3 T fat
1 pound hamburger
2 medium carrots, diced
¼ cup barley or rice
⅛ tsp. pepper
2 cups diced potatoes
1 medium onion, chopped
2 cups canned tomatoes
½ cup celery, diced
2 tsp. salt
1½ quarts water

Melt fat, brown onion, add hamburger, blend well and brown evenly. Add tomatoes, carrots, celery, barley or rice and seasonings. Add water, cover, simmer 1 hour. Add potatoes, cook until tender. Serve with French bread and green salad.

—Mrs. James V. Neal

SPANISH CASSEROLE

2 pounds round steak, cut in cubes
1 clove garlic, minced
3 cups canned tomatoes
½ tsp. pepper
1 T dark corn syrup
½ cup sliced stuffed olives
2 onions, sliced
2 green peppers, shredded
1 tsp. salt
2 T cornstarch
2 T salad oil

Put oil in frying pan, add garlic, onions and peppers. Heat and add the meat rolled in cornstarch, add syrup and tomatoes, add salt and pepper. Place in casserole, cover and bake 2 hours in moderate oven, add olives and serve with mashed potatoes. —Mrs. Rodricques

KENTUCKY FRIED CHICKEN

1 medium young chicken
½ tsp. salt
1½ tsp. baking powder
1 cup milk
1½ cups flour
Black pepper
1 egg

Cut chicken in pieces for serving and steam until tender—dry and keep cool until time to fry. Make batter of other ingredients. Dip each piece of steamed chicken in batter and fry in hot deep fat (380 degrees) until golden brown. Serve hot. —Mrs. John Perry

CHICKEN PAPRIKA

Disjoint a 3 to 4 pound fryer. Chop finely 1 large onion, fry onion in 2 tsp. shortening, fry until it turns yellow. Remove from heat and add 2 tsp. paprika, ¼ tsp. pepper and mix well. Add chicken and 1 cup water. Mix well and cook on a slow fire. When about half done salt to taste and add medium size bell pepper, sliced. Cover pan and cook until tender.

—Mrs. Anna Kiss

EGG FOO YOUNG

5 eggs
½ cup finely chopped bacon or ham or any roasted meat
¼ cup sliced water chestnuts
½ cup shredded onion
1 cup bean sprouts

Beat all together until rather thick. Mould into balls, pour carefully into pan of hot frying fat or oil. Keep turning until both sides are quite brown—place in dish and pour over the gravy. Gravy: ½ cup broth or juice of meats, 1 T flour or cornstarch, 1 T Chinese molasses. Mix all and stir until smooth. —Josephine Wooden

OVEN FRIED CHICKEN

3-3½ pound chicken
1 T salt
1 egg
½ cup fat
1 cup flour
2 T water
1 cup bread crumbs

Cut chicken in serving portions, mix flour and salt. Beat egg with water, roll chicken in flour and then eggs and crumbs, brown in hot fat, put in baking dish, cover and let bake in oven 350 degrees—1 to 1½ hours or until tender. —Mrs. W. E. Martin

CHOP SUEY

1½ pounds veal steak cubed and ½ pound pork steak cubed—brown in frying pan. 2 cups celery, chopped, and 2 big onions, chopped—fry in meat drippings. Mix together and add salt and pepper to season. Cover with water and thicken with 1 T flour. Add 1 T Chop Suey Sauce and 1 small can chopped mushrooms. Let simmer about 1 hour. —Mrs. W. K. Bjorkman

HUNGARIAN STUFFED CABBAGE

1½ pounds ground beef
2 pounds spareribs or neck bones
1 cup rice
1 onion sliced thin
5 T salt
2 quarts tomatoes or puree
5 pounds sauerkraut
½ pound ground pork
2 eggs
1 tsp. paprika
1 clove garlic, chopped fine
½ tsp. black pepper
2 large heads cabbage

Mix beef, pork, eggs, salt, pepper and garlic and onions and saute' with paprika in shortening. (Brown onions.) Then add rice which has been washed and fry with onions for 5 minutes. Add onions and rice to meat and mix well. Cut out core of cabbage and cover with hot water to soften cabbage leaves. Remove cabbage leaves carefully to avoid tearing. Remove about 15 large leaves, then take 1 T meat mixture for each leaf and roll loosely. Do not pack meat in hard balls—leave room for rice to swell. Use large enamel kettle—place few leaves of cabbage on the bottom and then as follows—2 strips of spare ribs and cover with sauerkraut, then rolled cabbage dumplings to cover sauerkraut, cover this layer with sauerkraut, pour 1 can tomatoes. Repeat layers of spare ribs, dumplings and sauerkraut as above until all is used up. Pour more tomatoes on top. Cover kettle and cook on medium flame for 5 hours. Serve lower layer of cabbage first. Can be reheated several times. Keeps for 3 or 4 days.

—Mrs. Rudolph L. Folk

STUFFED PORK CHOPS

6 double chops
½ tsp. Worcestershire sauce
2 cups bread crumbs
Pepper to taste
4 T butter
1½ cups water
1 small onion
3 T catsup

Cut pocket in each chop. Make a dressing of crumbs and seasonings. Place dressing in pockets of chops. Brown. Place in roaster, cover with sauce made of water and catsup. Bake at 400 degrees—45 minutes.

—Edith Warner

LIMA BEANS AND SAUSAGE

1 cup dried lima beans
2 T brown sugar
½ pound sausage
1 tsp. salt
2 cups tomato puree
1 green pepper, chopped

Soak beans overnight in water to cover. Simmer in same water next day. In a greased bean pot or baking dish put first a layer of beans, sprinkle with salt and brown sugar. Moisten with part of puree. Pan fry sausage light brown, add bits of pepper with it over beans and puree. Top and bake at 350 degrees—3 to 4 hours. Remove cover during last part of cooking.

—Mrs. Edna Shoop

ONE DISH MEAL

1 pound ground beef
¼ cup corn meal
1 tsp. dry mustard
½ cup milk
¼ cup flour
2 T chopped onion
1 tsp. salt
1 tsp. chili powder
1 egg, beaten

Combine beef, onions, corn meal, flour and seasoning. Form into balls. Brown in 2 T shortening. Remove meat balls and add 2 T flour to shortening, blend, add 2 cups tomato juice. Cook until thickened. Place a ring of mashed potatoes in baking dish. Sprinkle with grated cheese and paprika, put meat balls in center of ring. Cover with thickened sauce. Bake 20 minutes.

—Blanche Pickering

DINNER IN A DISH

4 T shortening
1½ tsp. salt
½ cup dry bread crumbs
1 medium onion, chopped
¼ tsp. pepper
2 green peppers sliced
2 eggs
4 medium tomatoes, sliced
1 pound hamburger
2 cups freshly cut, or whole kernel corn

Put shortening in skillet and lightly fry pepper and onions for 3 minutes. Add meat and blend thoroughly, add seasoning. Remove from heat, stir in eggs and mix well. Put 1 cup corn in greased dish, then half of meat mixture, then a layer of sliced tomatoes, then another layer of corn, meat mixture and tomatoes. Cover with bread crumbs and dot generously with butter. Bake in moderate oven 350 degrees for 35 minutes. Serves 8.

—Signe Koster

MEAT LOAF

4 slices bread
2 eggs, beaten
1 pound ground beef
½ pound ground veal
¼ tsp. pepper
1 cup warm milk
¼ cup minced onion
½ pound ground pork
2 tsp. salt

Soften bread in milk, add eggs, onions, meat and seasonings. Mix thoroughly. Form in greased pan, spread with 1 T salad oil, then spread with 1 cup chili sauce or catsup. Dissolve a bouillion cube in water and pour around meat loaf or use ½ cup canned bouillon. Bake uncovered at 350 degrees—1½ to 2 hours.

—Mrs. B. D. Peyton

HAMBURG LOAF

2 pounds hamburger
2 cups cornflakes, ground bread or cooked macaroni
1 can hot sauce
2 stalks celery, cut fine
½ tsp. paprika
1 small onion
½ cup catsup
½ tsp. salt

Stir all together, then put in baking dish and cook until done.

—Mrs. Lewis Falconer

BARBECUED SPARERIBS

3 pounds spareribs
¾ cup vinegar
⅓ cup chili sauce
3 T Worcestershire sauce
⅓ cup water
⅓ cup butter
3 T horseradish
½ tsp. salt—cayenne

Wipe spareribs and crack bones across middle. Broil under low flame about 30 minutes. Basting with sauce.

—Ann Nichols

MEAT LOAF

1½ pounds ground round or hamburger
½ cup quick tapioca, uncooked
2 cups canned tomatoes
¼ tsp. pepper
½ pound pork sausage
½ small onion, finely chopped
2½ tsp. salt

Mix well. Bake in loaf 45 minutes.

—Mrs. C. A. Norbeck

TURKEY DRESSING

3 quarts bread crumbs
⅔ pound margarine
4 eggs

Chop 6 pimentos, add salt, celery and pepper to taste and 2½ cups broth. Heat oleomargarine in pan, break raw eggs in hot oleomargarine and stir fast, add to dressing.

—Mrs. William Camm

HUNTER STYLE DINNER

1 large bunch celery
¾ cup lard
2½ pounds fresh pork
2 cups canned lima beans
1 cup canned mushrooms
3 large onions
1 T salt
2 cups canned tomatoes
2 cups cooked macaroni

Saute' celery, onions until tender. Cut pork in small pieces. Cook until brown in ½ cup lard, add all together and cook for 30 minutes.

—Mrs. William Camm

BAKED PORK CHOPS

Place pork chops in pan, salt and pepper. Put a slice of tomato and slice of onion on each chop and bake until tender and brown, about 45 minutes to 1 hour. Make gravy from drippings if desired.

—Mrs. Charles Marsh

FLANK STEAK WITH DRESSING

Prepare for cooking a flank steak. Trim edges. Season it with 1 tsp. salt, ⅛ tsp. paprika and ⅛ tsp. ginger (optional). Melt ¼ cup butter or bacon drippings, add and saute' until brown, 2 T chopped onions, and add 1 cup bread crumbs, ¼ tsp. salt and few grains paprika, 2 T chopped parsley, 3 T chopped celery and 1 egg, beaten slightly. Spread this dressing over the steak, roll loosely and tie.

Heat in skillet 3 T fat. Sear steak on all sides. Place steak in casserole. Stir into the fat in skillet 2 T flour and add 1 cup water, 1 cup tomato juice and ¼ tsp. salt. Pour this over steak. Bake at 250 degrees—1½ hours. Keep tightly closed. Add more seasoning if desired. 4 servings.—Vivian Shoop

LIVER LOAF

1 pound liver
1 quart milk
2 cups raisins
3 T sugar
Pinch of pepper
¾ cup rice
2 T butter
4 T syrup
1 tsp. salt

While rice is boiling, grind liver, add milk. Melt butter in loaf pan. Combine boiled rice, liver, milk, raisins, syrup, salt and pepper. Pour in pan. Bake at 350 degrees 1 hour. When ready to serve pour remaining melted butter over loaf. Serves 8.

—Mrs. W. A. Wuori

SPAGHETTI AND MEAT DISH

One package spaghetti boiled until tender in boiling salted water. Fry 1 pound ground round steak in butter until brown. Add ⅓ cup chopped green pepper and ¼ cup chopped onion, add and simmer until meat is well done, 1 small can whole kernel corn, 1 can tomato hot sauce, ½ T chili powder, salt, pepper and garlic salt to taste.

Arrange drained spaghetti on a large platter, pile meat mixture in the center and cover the whole with grated cheese. Garnish with ripe olives. Serves 6.

—Mrs. Allen H. Tetlow

MUSHROOM STEAK

1 can cream of mushroom soup
Salt and pepper
1 pound steak

Brown steak on both sides and season. Add soup and cook for 10 to 15 minutes. Add 1 can hot water. Cover and put in slow oven for 30 minutes. Serve immediately.

—Mrs. Murray Lavier

ROAST SPARERIBS

1 onion
½ cup celery
1 cup cooked rice
1 tsp. pepper
½ tsp. cloves
½ cup raisins
1 carrot
2 sprigs parsley
3 tsp. salt
1 tsp. paprika
1 cup drained crushed pineapple
2 cups fresh bread crumbs

One long strip spareribs, tie together to form circle and stuff with the following:

Chop together onion, carrot, celery and parsley; fry gently in a little salad oil until onions are yellow; add rice and spices and cook little longer; add the pineapple, raisins and bread crumbs; fill spareribs and bake 1½ hours in moderate oven. —Mrs. T. Gebson

MEATBALLS

1 pound ground beef
⅛ cup raw rice
2 T catsup
1 tsp. salt
1 thick slice white bread soaked in water—don't squeeze out water
Dash of pepper

Mix all ingredients together, form into small cakes, sprinkle with flour and brown on both sides. Add about 1 cup water in which a bouillon cube has been dissolved. Cover pan and cook slowly for about 45 minutes. Add more water if necessary. Thicken gravy with flour. —Mrs. Nadine Knutson

CHILI CON CARNE

1 can tomatoes
2 medium sized onions
1 pound ground round steak
1 tsp. chili pepper
3 T vinegar
3 cups kidney beans
3 slices bacon
¼ cup ground suet
1 T sugar
1 clove garlic

Cut bacon in small pieces and fry delicate brown, cut onion fine and brown, add beef and garlic, browning slightly, add beans and tomatoes, cook slowly 1 hour. Add vinegar and sugar —Mrs. Allen H. Tetlow

MEAT BALLS

1 pound hamburger
½ cup milk
½ green pepper
1 large onion, diced
1 cup grated cracker crumbs or bread crumbs
1 egg
1 tsp. salt
1 can cream of mushroom soup

Combine meat, crumbs, pepper, salt, and onions. Add beaten egg and milk. Shape into balls and fry until brown. Add 1 can cream of mushroom soup with about the same amount of water. More water makes thinner gravy. Let simmer for about 30 minutes. —Mrs. E. Turmi

VEGETABLE STEW FOR 100

3¾ pounds cooked, diced carrots
3 pounds cooked diced celery
1 No. 10 can peas
3 ounces sugar
1½ ounces pepper
12 ounces butter or bacon fat
3¾ pounds cooked diced potatoes
1 No. 10 can wax beans
6 ounces sifted flour
1½ ounces salt
1 No. 10 can tomatoes

Drain cooked carrots, potatoes and celery. Mix beans and peas. Drain. Combine all vegetables and add butter or fat. Heat thoroughly.
—Mrs. P. W. Jameson

MEAT PIE

4 T cooking fat
2 T chopped green pepper
1 cup diced cooked meat
2 cups milk or meat stock
3 T chopped onion
½ cup diced celery
4 T flour
½ cup diced cooked carrots

Slowly brown vegetables and meat in fat, stirring constantly. Add flour slowly, stirring constantly, until brown. Add remaining ingredients. Heat thoroughly. Pour into shallow oiled baking dish. Cover with biscuits. Bake in hot oven (450 degrees) about 15 minutes. —Mrs. Jack Campbell

BARBECUED MEAT SAUCE

1 medium onion
1 T brown sugar
¼ cup tomato catsup
½ tsp. salt
2 T vinegar
1 T shortening
1 T cornstarch
¼ cup Worcestershire sauce
½ tsp. pepper
2 cups cooked tomatoes

Saute' finely diced onion in hot shortening until clear but not brown. Combine sugar and cornstarch and blend onion. Add remaining ingredients gradually, stirring constantly. Cook slowly until slightly thickened, about 20 minutes, stirring frequently. Makes about 2 cups. —Mrs. Hoover

ITALIAN SPAGHETTI

1½ pounds hamburger
2 tsp. Worcestershire sauce
½ cup green peppers
1½ cups diced onions
¼ tsp. tabasco sauce
1 tsp. salt
1 large clove garlic, chopped
½ cup mushrooms
2-6 ounce cans tomato sauce
½ cup chopped carrots and celery

Heat hamburger until very brown, add tomato sauce and allow to simmer 5 to 10 minutes. Then add all other ingredients. Allow to simmer for 1 hour. Serves 5. —Mrs. A. D. Facchini

BEEF, TOMATO, PEPPER AND GREEN BEANS (CHINESE STYLE)

½ pound round steak
1 T cornstarch or flour
1 T soy sauce
2 cups water
½ cup finely diced green pepper
4 fresh tomatoes, sliced
1 T lard or shortening
1 T sugar
1 tsp. salt
½ cup finely sliced onion
1 cup thinly sliced green beans

Cut steak in long narrow strips, saute' in hot melted fat until well browned, about 15 minutes. Combine cornstarch or flour, sugar, soy sauce, and salt, add water gradually to meat stirring constantly and cook until slightly thickened, about 5 minutes. Add vegetables, cook uncovered until well heated, about 5 minutes. Serve with steamed rice.—Mrs. P. V. Garcia

HAM LOAF

1 package spaghetti
½ tsp. salt
1 No. 1 can tomato soup
1 small onion
3 cups ground ham
3 strips of cooked bacon
1 egg
⅛ tsp. pepper

Place layer of cooked spaghetti in baking dish. Combine ham, chopped onions, beaten egg and seasonings. Place on top of the spaghetti, cover ham mixture with rest of spaghetti, over the top pour the can of tomato soup, mixed with 1 cup water and the chopped bacon. Bake in moderate oven 30 minutes. —Mrs. Lela Smothers

SHEPHERDS PIE

2 cups cold beef
1½ cups brown gravy
4 cups mashed potatoes
3 T hot milk

Cut meat in small pieces and mix with gravy. Place meat into deep dish and cover with potatoes. Dot with butter and brown in 400 degrees oven for 20 minutes. —Mrs. Lela Smothers

ROULON

Cut about 1 pound round steak, which has been pounded well with flour, salt and pepper, into about 3 inch squares. On each put 1 or 2 slices of onion and a slice of bacon. Roll the meat, with onion and bacon inside, and fasten with skewers or string. Brown in hot grease. Add 1 cup water, cover and simmer for about 2 hours; adding water when needed. Remove meat and use liquid for gravy. —Mrs. Lawrence Olney

SAUCE FOR SPAGHETTI

2 chopped onions
½ pound round steak
2 fresh tomatoes, peeled
½ tsp. salt
1 small clove garlic, grated
3 T salad oil
1 No. 2½ can tomatoes
1 small can mushrooms, drained
⅛ tsp. pepper
Parmesian cheese

Brown the onion in hot salad oil in a large skillet, add ground round and brown. Add the canned and fresh tomatoes and the mushrooms. Crush the garlic with salt and pepper and add. Simmer all together for about 2 hours. —Mrs. Willard Thorenson

MACARONI AND CHEESE

1 cup cooked macaroni
1 tsp. chopped onion
1½ cups milk
1 tsp. chopped green pepper
Salt, pepper and paprika
1 cup soft bread crumbs
1 cup grated cheese
3 eggs, beaten
1 T butter

Combine all ingredients, season to taste, pour in to well greased baking dish. Bake in moderate oven for 45 minutes. —Mrs. Floyd A. Smith

GARDEN ROAST

1½ pounds flank steak
6 medium potatoes, peeled
1 bunch carrots, sliced
Pepper
1 cup boiling water
2 T shortening
2 cups onions, peeled
1½ tsp. salt
Stuffing

Spread steak with stuffing and roll and tie up. Brown in shortening and put in baking pan and add seasoning and water. Cover. Bake in slow oven for 1 hour. Add vegetables and bake until tender. Remove cover for last 10 minutes to brown vegetables.

Stuffing: Fry 1 onion in 2 T shortening and add 2 cups soft bread crumbs, 3 T warm water, ½ tsp. salt, pepper and sage.—Mrs. James Burke

CHIPPED BEEF WITH NOODLES

2 T butter
1 medium sized onion, minced
2 T chopped pimento
½ cup mushrooms
¾ cup mushroom liquid
¼ tsp. pepper
2 cups water
¾ pound dried beef, shredded
3 T chopped green pepper
1 cup chopped celery
2 cups dried noodles
2 bouillon cubes

Place 2 T butter in skillet, add shredded beef and onion, brown slightly. Add remaining ingredients. Cover as soon as steam escapes freely, turn heat to warm. Cook for 50 minutes. —Mrs. Alta Irvin

CORNED BEEF SPOON BREAD

½ cup cornmeal
2 T chopped celery
½ (12 oz.) can corned beef or canned pork and ham luncheon meat
¾ tsp. salt
1 cup milk
1 egg, slightly beaten
1 T chopped parsley (optional)
1 tsp. chopped onion
3 slices bacon
¾ cup water
¼ tsp. pepper

Mix together in saucepan, corn meal, parsley, celery, onion, 2 strips of bacon, (chopped), milk and water. Boil for 3 minutes until mixture is thickened, stirring constantly. Add meat (chopped), egg and seasoning. If you have any left over vegetables, they may be included. Pour into greased, medium sized casserole. Cut remaining strip of bacon in inch pieces, arrange on top. Bake at 375 degrees for 35 minutes. Serves 4 or 5.

—Mrs. George Smith

SOUTHERN CORN BREAD DRESSING

1 cup sifted flour
1 tsp. salt
2 T melted shortening or bacon fat
3 tsp. baking powder
1 cup yellow corn meal
1 cup milk
2 beaten eggs

Sift dry ingredients, add liquids and mix only enough to combine. Pour into greased pan, bake in hot oven 20 minutes until browned. When cooled break into pieces, season with salt, pepper, 1 chopped onion, 2 stalks chopped celery or a few dried celery leaves, sage to taste, butter size of walnut, moisten with hot water or broth made from simmering gizzard and heart of fowl. Stuff bird. This dressing will not be soggy. —Vergie Magnuson

Pickles, Preserves and Relishes

DILL PICKLES

2 quarts fresh, clean cucumbers
3 T salt
3 garlic cloves, cut fine
2 heads dill
1 cup vinegar
2 T mixed whole spice

Pack cucumbers in ½ gallon jars, sprinkle chopped dill heads, garlic, salt and spices while filling jar, add vinegar and fill jar with cold water. Shake daily until salt is dissolved. Use after 2 weeks. Sometime there is leakage while fermenting.

—Mrs. W. E. Kindred

PICCALILLI

8 quarts green tomatoes
12 green peppers
1 clove garlic (optional)
7 cups sugar
1 cup mustard seed
1 T cinnamon
12 red peppers
1 quart small onions
3 quarts cider vinegar
½ cup salt
3 T celery seed
1 T powdered allspice

Wash, stem and quarter tomatoes and peppers. Peel and quarter onions. Grind with medium blade all vegetables. Drain. Place in large kettle, add 2 quarts vinegar and boil uncovered 30 minutes. Drain vegetables and discard liquid. Return to kettle and add remaining ingredients, simmer uncovered 3 minutes. Pack hot in jars and seal. —Mrs. Faye Clem

GREEN TOMATO MINCEMEAT

12 ground green tomatoes
1 pound brown sugar
1 cup vinegar
1 T cinnamon
1 T ginger
2 pounds raisins
9 ground apples
1 cup molasses
1 T cloves
1 T nutmeg
1 T salt

Combine all ingredients and cook for 45 minutes. Pour in jars and seal hot. —Mrs. Margaret Norris

FRENCH PICKLE (GREEN TOMATO RELISH)

1 peck green tomatoes, chopped fine
4 onions
4 green peppers
½ cup salt

Stir thoroughly and let stand overnight. Drain. Boil 5 minutes in quart of vinegar and 2 quarts water. Drain. Boil 20 minutes in 1 quart vinegar with 1 cup mustard seed, 1 T cloves, cinnamon, black pepper and 2 pounds sugar. Pack hot and seal in jars. —Mrs. Forrest LaBeck

SWEET RELISH

24 large green tomatoes
6 green peppers
8 onions
6 red peppers

Grind medium, sprinkle with ½ cup salt, mix and let stand 2 hours. Drain well. Put in large kettle and add the following:

4 cups vinegar
3 tsp. celery
4 cups sugar
3 tsp. mustard

Boil 15 minutes. Seal hot. Yields about 7 pints.—Mrs. Charles Isaacson

PEAR MARMALADE

2 dozen medium pears
1 large can crushed pineapple
3 large oranges
1 small jar marchino cherries and juice
8 cups sugar

Peal pears and cut in small pieces, or grind, with oranges (rind and all). Combine with pineapple and cook in open kettle slowly 45 minutes, add sugar and cook until thick, stirring frequently. Add cherries and juice and cook 15 minutes more. Seal. —Mrs. Valdemar Pedersen

PEPPER HASH

1 medium head cabbage
6 red peppers
½ cup salt
6 green peppers
6 large onions

Chop all together—add salt, let stand overnight, drain well. Boil the following and let get cold—1 quart vinegar, 1 pint sugar, 1 T celery seed, 1 T mustard seed. Mix thoroughly with vegetables and seal in jars at once. —Mrs. Donald C. Carter

SANDWICH PICKLES

1 quart sliced cucumbers
¼ cup salt
1 pint cider vinegar
1 tsp. mustard seed
1 T turmeric powder
1 medium onion, sliced
2 quarts water
1 cup medium brown sugar
½ tsp. celery seed

Dissolve salt in water and pour over vegetables, let stand 3 hours. Drain, add spices, sugar and vinegar, bring to boiling point and add vegetables. Stir well. Seal. —Mrs. W. T. Johnson

CORN SALAD

12 ears corn
12 medium onions
1 T ground mustard
¼ tsp. turmeric
2 cups sugar
1 quart chopped cabbage
3 green peppers
1 T celery seed
1 quart vinegar
Salt to taste

Cut corn from cob and mix all ingredients together, cook 25 minutes, seal in hot jars. —Mrs. Gus Dahlquist

SWEET PICKLES

300 small cucumbers—wash, sprinkle ⅔ cup salt on them and then cover them with boiling water. Let stand over night. Drain thoroughly, put in a stone jar and sprinkle over them—4 T dry mustard, 4T sugar and 4T salt and cover with good cider vinegar. Weigh out 6 pounds sugar and each morning put in 2 handfulls and stir the pickles well. Continue until the sugar is all used up. Tie ½ cup pickling spice—whole in bag and put in when you first cover them with vinegar. Seal if desired, but it is not necessary. —Mrs. Ruth Hensley

DILL PICKLES

Brine:
3 quarts cold water
1½ quarts vinegar
1 cup salt

Put flower part of dill weed in quart jar blossom end down, having first split the stem—to allow flavor to seep out better. Add 1 tsp. pickling spice and 2 cloves garlic. (Do not cut garlic cloves). Then fill jar with good firm cucumbers (3 or 4 inch cukes) and add brine to cover. It is well to soak cucumbers in cold water over night or for several hours before packing to be sure they are firm. This makes a crunchy pickle. Shake jars once a day for 6 days. —Mrs. Randi Salo

DILL PICKLES

To each jar add 3 cubes garlic and a generous amount of dill. Make solution of 1 scant cup of salt, 1 quart vinegar, 3 quarts water, bring to a boil, pour over cucumbers and seal. Let stand 6 weeks.—Mrs. Delia Christy

END OF GARDEN PICKLES

1 cup sliced cucumbers
1 cup chopped cabbage
1 cup chopped green tomatoes
1 T celery seed
1 cup chopped celery
2 cups vinegar
2 T turmeric
1 cup chopped sweet pepper
1 cup sliced onion
1 cup chopped carrots
1 cup green string beans cut in inch pieces
2 T mustard seed
2 cups sugar

Soak cucumbers, peppers, cabbage, onions and tomatoes in salt water overnight (½ cup salt to 2 quarts water). Drain. Cook carrots and string beans until tender; drain well. Mix soaked and cooked vegetables with remaining ingredients and boil 10 minutes. Place into sterilized jars. Seal at once. —Mrs. Katherine Blake

DILL PICKLES

Pour boiling hot water over cukes and let cool. Pack in clean jars with plenty of dill and 1 clove of garlic to each quart. Pour this hot vinegar in jars and seal: 3 quarts vinegar, 3 quarts water and 1 cup salt.

—Mrs. Norma Wadsworth

RHUBARB RELISH

4 quarts rhubarb
5 cups sugar
1 tsp. salt
1 tsp. cloves
1 tsp. ginger
1 quart onions
1 pint brown vinegar
1 tsp. cinnamon
1 tsp. allspice

Boil gently for 1 hour or until mixture thickens. Put in jars and seal.
—Sally Brandt

BREAD AND BUTTER PICKLES

8 large white onions
2 large green peppers
5 cups cider vinegar
2 T mustard seed
½ tsp. cloves
25 to 30 medium sized cucumbers
½ cup salt
5 cups sugar (2½ pounds)
1 tsp. turmeric

Wash cucumbers and slice as thin as possible. Chop onions and peppers. Combine with cucumbers and salt. Let stand 3 hours and then drain. Combine vinegar, sugar, and spices in large kettle and bring to a boil. Add drained cucumbers and heat thoroughly but do not boil. Pack while hot into sterilized jars and seal.
—Mrs. Lynn Anderson

CHOW CHOW

4 quarts tomatoes
1½ quarts onions
2 quarts cabbage

Grind and cook in 2 cups vinegar and 1 quart water (cook lightly). Drain and cook in following syrup:

2 pounds sugar
2 T white mustard seed
1 tsp. black pepper
½ tsp. cloves
½ gallon vinegar
1 T celery seed
1 tsp. turmeric powder
1 cup salt

Can be sealed or left in crock. When drained dry mix with any salad dressing, it makes a good relish.
—Mrs. H. B. Howard

SWEET DILL PICKLES

For these use large cucumbers. Wash cukes, cut (do not peel) and slice crosswise about ¼ inch thick, sprinkle with salt and let stand 2 or 3 hours. Drain well. To 1½ gallons sliced cukes use ½ gallon vinegar and enough sugar to suit taste. Tie in a cloth ⅛ tsp. cayenne pepper, 1½ tsp. dry mustard, 1 tsp. mace, 2 tsp. each of celery seed and cinnamon. Put spice bag and cukes in vinegar and simmer (do not boil) until all are heated through. Put a small bunch of dill in bottom and top of jar and seal while hot.
—Mrs. J. W. Drake

LINGBERG RELISH

2 medium cabbages
12 medium onions
4 green peppers
8 carrots
4 red peppers

Grind all together and add ½ cup salt and let stand 2 hours. Drain water off.

Add:

6 cups sugar
1 tsp. mustard seed
1 tsp. celery seed
3 pints vinegar

Mix all together. This needs no cooking or sealing. Very good.

BREAD AND BUTTER PICKLES

50 cucumbers
3½ cups sugar
3 tsp. mustard seed
3 tsp. dry ground ginger
10 small onions, sliced
3½ pints vinegar
3 tsp. celery seed
½ tsp. turmeric

Slice cukes and let stand with salt sprinkled on them 1 hour. Drain and cook until tender, about 5 minutes. —Mrs. R. D. Summers

CHUNK PICKLES

Syrup:
8 cups sugar
2 T pickling spices
Alum size of pea
1 quart vinegar
2 T salt

1 gallon cucumbers, cut off each end of cucumbers, put in jar, cover with boiling water for 4 days. Pour off each day, wipe off pickles, cut each pickle in one inch pieces.

Boil syrup each day for 4 days. On fourth day pack chunks in jars, pour over boiling syrup and seal. —Mrs. Elmer Farrell

SO GOOD PICKLES

Boil well the following ingredients and pour over cucumbers and seal at once:

1 quart vinegar
½ cup water
1 cup sugar
⅓ cup salt

Soak cucumbers (6 inches long or more) in cold salt water for 5 hours. Cut lengthwise without paring. Pack closely into jars with 3 thick stalks of celery and 3 slices onion to each jar. Drain off any juice after packing. —Mrs. Richard Green

CRABAPPLE HONEY

3 cups ground cored crabapples
½ cup crushed pineapple
3 cups sugar
Cook fast until thick.
—Mrs. F. W. Preston

TOMATO AND PEACH CONSERVE

24 large tomatoes. Peel and remove seeds with fingers. Cut up (not to fine). Add 4 peach pits, boil 30 minutes. Add 18 cups sugar and boil about 20 minutes. Add 12 peaches, peeled and cut fine. Boil 30 minutes more. Add 1 can crushed pineapple and juice of 1 or 2 lemons. Cook about 10 minutes. Just before removing from fire add 1 tsp. vanilla. Seal in jars.
—Mrs. Leland Swanson

CORN RELISH

1 dozen ears corn
1 dozen sweet peppers
Salt to taste
1 pint vinegar
1 head cabbage
Onions, if desired
1 pint mustard
1 pint brown sugar

Make a dressing of mustard, vinegar and sugar. Bring to boil, add in other ingredients, chopped (corn cut off cob). Simmer or boil 30 minutes. Delicious with meat. Also makes a good sandwich spread. —Willia Culp

SOCIETY CHIPS

14 large cucumbers—pour boiling water over 4 mornings. 5th morning—slice about ½ inch thick. Make a syrup of 1 quart vinegar, 8 cups sugar, 2 T salt (scant) and ½ cup pickling spices. Bring to a boil and pour over hot for 3 mornings. On 4th morning, bring syrup to boil, drop in cucumbers and let come to a boil. Seal. Makes 6 or 7 pints. —Mrs. Florence Groat

GOOSEBERRY JAM

1½ cups gooseberries—cover with water and add 1 T soda. Let stand 3 minutes. Pour water off and wash well. Add 3 cups sugar to berries and 1 cup water and boil 15 minutes. Seal hot. —Mrs. George Smith

MINCEMEAT

4 pounds lean beef, boiled and chopped fine
8 large apples
3 pounds raisins
½ pound citron, cut fine
1 quart molasses
1 pint boiled cider
1 T pepper
1 T allspice
2 T nutmeg
1 pound chopped suet
2 pounds currants
1 pound brown sugar
2 quarts sweet cider
1 T salt
1 T mace
4 T cinnamon
1 T cloves

Mix all together thoroughly and bring to boiling point and seal.
—Mrs. Esther Birkholz

Puddings and Desserts

A dainty pudding is surely a delight
Try one of these for dinner tonight.

UPSIDE DOWN BERRY COBBLER

2½ cups cooked berries (black, logan or boysenberries.)

Batter: Sift together 1 cup sifted flour, 2 tsp. baking powder and ½ teaspoon salt.

Cream ¼ cup butter or margarine and ½ cup sugar, add dry ingredients with ½ cup milk. Beat smooth after each addition. Spread batter in greased round cake plate or casserole. Put drained berries on top of batter, sprinkle with ½ cup sugar and pour juice over all. Bake in hot oven (375 degrees) for 30 to 40 minutes. Serve warm with cream. —Marion Shultz

FUDGE PUDDING

1 cup flour
2 tsp. baking powder
¼ tsp. salt
¾ cup sugar
5½ T cocoa
½ cup milk
2 T melted shortening
1 cup chopped walnuts
1 cup brown sugar, firmly packed
1¾ cups hot water

Sift flour, measure; sift again with baking powder, salt, white sugar and 1½ T cocoa. Add milk, shortening and nuts, mix well. Spread into a well greased cake pan (8x8x2.) Combine remaining cocoa and the brown sugar, sprinkle over top. Pour the hot water onto tablespoon allowing to overflow onto mixture. Bake in moderate oven 45 minutes. Serve warm with or without cream. Serves 8 to 12. —Mrs. L. D. Neal

COFFEE BAVARIAN

½ package gelatin
½ pint milk
1 pint whipping cream
1 tsp. vanilla
¾ cup sugar
1 cup strong coffee

Cover gelatin with cold water and soak ½ hour, add boiling coffee (strained) and sugar, stir until sugar and gelatin are dissolved, cool, add milk and whipped cream. Mix thoroughly, add vanilla. Stir occasionally until set. —Mrs. George Warren

CARMEL DUMPLINGS

½ cup sugar
1 cup thin cream or milk
1½ to 2 cups flour
1 tsp. baking powder

Mix and drop by spoonfuls into boiling carmel sauce made of the following:

1½ cups white sugar
⅛ tsp. salt
2 cups boiling water
2 T butter

Carmelize ½ cup sugar, add boiling water, butter, salt and remaining sugar. Cook until sugar is dissolved, which will require about 10 minutes. Bake the dumplings in sauce about 20 minutes. Cool. —Mrs. Lloyd Walker

DATE PUDDING

1 cup flour
1 cup white sugar
1 tsp. baking powder
Pinch salt
1 cup chopped dates
1 cup chopped walnuts

Mix all together and add 1 teaspoon vanilla and 1 cup milk, stir well. Dissolve 3 cups brown sugar in 3 cups cold water, pour over mixture. Bake 45 minutes. —Mrs. Floyd Plummer

SUET PUDDING

1 cup ground suet
½ cup boiling water
1 cup ground raw potatoes
1 cup raw carrots ground
1 cup raisins
1½ cups flour
1 cup sugar
1½ tsp. cinnamon
½ tsp. cloves
1 tsp. nutmeg
½ tsp. allspice
½ tsp. soda
1 tsp. baking powder
2 eggs

Mix all together and pack in cans to steam. Time 2½ hours.
—Mrs. Florence Baldwin

CREAM PUFFS

½ cup shortening
1 cup boiling water
1 cup sifted flour
¼ tsp. salt
4 eggs

Bring shortening and water to boil in saucepan, sift flour with salt, add to water and beat until mixture is thick and smooth and comes away from sides of pan. Remove from fire, add eggs one at a time, beating thoroughly after each addition. Drop from tablespoons on greased sheet. Bake in very hot oven (450 degrees) 10 minutes, then reduce heat to (400 degrees) for 25 minutes. Cool. Fill each puff with cream filling and sprinkle with powdered sugar. —Mrs. I. Nygaard

APPLE TAPIOCA PUDDING

⅓ cup quick cooking tapioca
2 cups boiling water
¼ tsp. salt
4 medium apples
½ cup sugar
½ tsp. nutmeg
2 T butter
Grated rind of ½ lemon or orange

Cook tapioca in boiling water (salted) until clear, add butter, lemon rind, sugar and nutmeg. Peel and core apples. Slice half in baking dish and pour half of tapioca mixture over. Repeat. Bake in moderate oven until apples are tender. Serve warm or cold with cream. —Mrs. Vern Hensel

LEMON PUDDING

Cream—1 cup sugar, 2 T butter and 2 T flour. Add—1 cup milk, 2 beaten egg yolks, juice of 1 lemon. Fold in beaten egg whites. Bake in water at 375 degrees for 45 minutes. —Mrs. F. M. Wilson

APPLE TORTE

9 or 10 apples
½ cup cream or canned milk
1 tsp. cinnamon
Sugar to sweeten apples

Peal apples and slice into shallow baking dish. Pour cream over and sprinkle with cinnamon and sugar. Top with the following: 1½ cups Bisquick mix, ¾ cup sugar and ½ cup butter. Mix together as for pie crust, spread evenly over apples and sprinkle thinly with Wheaties. Bake in moderate oven about 40 minutes. Serve with whipped cream or ice cream.

—Mrs. L. P. Christensen

BANANA WAFER DESSERT

1 pound ice cream wafers
¾ cup butter
1 cup powdered sugar
2 egg yolks
1 pint whip cream
3 large bananas

Roll the wafers into fine crumbs, spread ½ of them in bottom of square pan. Cream egg yolks, butter and sugar, spread on top of wafers. Slice bananas and lay on top. Lightly mash in with fork. Spread on whipped cream and add rest of wafers. Cool overnight. Serves 12. —Mrs. E. R. Baldwin

APPLE PAN DOWDY

1 quart peeled and sliced apples
¼ cup flour
1 T vinegar
1 T margarine
1 cup brown sugar
¼ tsp. salt
¾ cup water
1 tsp. vanilla

Placge apples in well greased pie plate. Mix sugar, flour and salt in quart saucepan, add vinegar, and water, stir well. Cook over low heat until thick, add vanilla, butter and pour this syrup over apple slices.

Topping: 1 cup flour, ½ tsp. salt, 2 tsp. baking powder, 2½ T shortening, ½ cup milk. Sift dry ingredients twice, cut in fat, add milk and stir only until flour mixture is wet. Drop by spoonfuls on apple mixture. Bake at 400 degrees—about 35 minutes. —Ruby Davis

PINEAPPLE RICE PUDDING

1 package butterscotch pudding
½ cup cooked rice
¼ tsp. salt
2 cups milk
½ cup crushed pineapple

Place pudding powder in saucepan and add milk gradually, stirring constantly. Place over medium flame and cook until mixture comes to a boil and is thick. Remove from fire, add rice, pineapple and salt. Pour into sherbert glasses and chill. —Mrs. Benton Young

APPLE DUMPLINGS

2 cups sugar
¼ tsp. cinnamon
¼ cup butter
2 cups flour
2 tsp. baking powder
¾ cup shortening
½ cup milk
2 cups water
¼ tsp. nutmeg
6 apples (medium)
1 tsp. salt

Combine sugar, water, cinnamon, nutmeg and cook 5 minutes. Pare and core apples. Sift flour, salt and baking powder, cut in shortening. Add milk all at once, stir just until flour is moistened. Roll ¼ inch thick. Cut six five inch squares. Place one apple on each square, sprinkle generously with additional sugar and spices, dot with butter. Fold corners, pinch edges. Place 1 inch apart in greased baking pan. Pour over sauce. Bake in moderate oven (375 degrees) 35 minutes. Serve hot with cream.

—Mrs. James V. Neal

LEMON MERINGUE BREAD PUDDING

1 cup sugar
⅛ tsp. salt
¼ cup lemon juice
½ cup milk
4 T confectioner's or white sugar
4 T soft butter
1 tsp. grated lemon rind
2 eggs
2 cups bread crumbs (soft or dried)

Cream butter and sugar, add salt, rind, juice, yolks, milk and crumbs. Stir well and bake 30 minutes, in buttered baking dish in moderate oven. Add confectioner's sugar to whites and beat until creamy. Spread over pudding and bake 10 minutes in moderate slow oven.—Mrs. John J. Smiles

APPLE CRUNCH

Arrange in 9 inch pan 4 medium sliced apples and seasoned with ½ cup sugar, ½ tsp. cinnamon and pinch of salt. Top this with the following: 1 cup cooking oatmeal, ¾ cup flour, ¾ cup brown sugar, ½ cup butter. Combine oatmeal, sugar, and flour and cut in butter. Sprinkle this mixture over apples. Bake in moderate oven (350 degrees) 35 to 40 minutes. Serve warm with cream. —Mrs. Ralph Nelson

APPLE CRISP

6 apples, sliced
½ to 1 cup sugar
1 egg
½ tsp. cinnamon
1 cup sifted flour
1 tsp. baking powder
½ cup melted shortening

Place apples in greased baking dish. Mix flour, sugar, baking powder and unbeaten egg together with fork until crumbly and sprinkle over apples. Pour melted and cooled shortening over all, sprinkle with cinnamon. Bake at 350 degrees—30 to 40 minutes. —Mrs. Dean Chamberlain

DATE SOUFFLE

1 cup sugar
1 cup dates, chopped
4 T flour
Pinch of salt
1 cup walnuts
1 T milk
1 tsp. baking powder
3 eggs, beaten well

Add sugar, milk, flour and baking powder sifted together to eggs, add dates and nuts. Bake in moderate oven in large loaf pan. Cut in squares and serve with whipped cream. —Mrs. W. K. Bjorkman

PINEAPPLE PUDDING

1 cup pineapple juice
1 cup orange juice

Heat and pour over 30 to 35 marshmallows and let stand until jellied. Fold in ½ pint whipped cream. Measure cream before whipping. Add nuts if desired. Line dish with crushed vanilla wafers, pour pudding over and sprinkle top with wafers. Let stand in refrigerator overnight.

—Mrs. Bernice Kindred

FRESNO PUDDING

1 cup flour
1½ tsp. baking powder
1 cup seedless raisins
⅔ cup sugar
¼ tsp. salt
½ cup milk

Sift flour, sugar, baking powder and salt, add raisins and milk and spread the batter in buttered baking dish. 1 small can crushed pineapple may be used instead of raisins and milk.

Heat together: 2 cups water, 1 cup brown sugar and 2 T butter. When sugar is dissolved pour syrup over the batter and bake in moderate oven 30 minutes. Serve warm. With cream if desired. —Mrs. Bern Shultz

MAPLE-NUT SPONGE

1 envelope gelatin
1½ cups hot milk
1 cup maple syrup
¼ tsp. salt
¼ cup cold water
2 eggs
½ tsp. vanilla
¼ cup chopped nuts

Add hot milk to slightly beaten egg yolks and cook over boiling water until the mixture thickens. Remove from fire. Pour cold water into bowl and sprinkle gelatine on top. Add to hot mixture and stir until dissolved, then add maple syrup and salt. Cool and when mixture begins to congeal fold in stiffly beaten egg whites, vanilla and nuts. Turn into serving glasses and chill. Serve garnished with whipped cream. Makes a good pie filling—pour into baked shell and top with whipped cream. —Mrs. Liona McKay

MOCK STRAWBERRY SHORTCAKE

1 cup raw cranberries, ground
1 cup crushed pineapple
1 cup grated raw apple
1 cup sugar

Mix all together and use for shortcake filling. Serve with whipped cream. —Mrs. Bern Shultz

AMBROSIA PUDDING

Dissolve 1 T gelatin in ½ cup cold water and stir over heat until well dissolved. Remove from heat, add ½ cup cold water, cool. Add pinch salt to 4 egg whites, beat stiff, add gelatine slowly, add 1 cup sugar and flavoring. Divide in 3 parts and tint each differently. Put layers together with chopped nuts. Chill, serve with whipped cream. —Mrs. Kenneth Doney

MOLDED PLUM PUDDING

1 package lemon gelatin
Juice of 1 lemon
¼ cup sugar
1 cup grape nuts
1 cup raisins
½ cup chopped citron
1 pint boiling water
1 tsp. vanilla
Pinch of salt
1 cup chopped apples
½ cup nuts

Mix and set to harden. Serve with whipped cream.
—Mrs. Ben Waterhouse

RUBY POACHED PEARS

6 pears
1½ cups boiling water
1 cup sweet red wine
¼ cup water (cold)
½ cup sugar

Wash pears, add to boiling water, simmer 20 minutes—until tender, but not soft. Sauce: Combine sugar and ½ cup water, boil 2 minutes. Add wine. Drain pears, core from blossom end, leave stem intact. Place pears in shallow baking dish, pour over wine mixture and bake at 350 degrees—15 minutes. Let cool in wine mixture. —Mrs. Otis B. Keyser

SUET PUDDING

1 cup sugar
2 cups dry bread crumbs
½ tsp. soda
½ tsp. salt
½ cup ground nuts
1 tsp. cinnamon
1 egg
1 cup raisins
½ cup ground suet
1 cup sweet milk

Mix ingredients in order given. Steam about 1½ hours. Serve with lemon sauce. —Mrs. Harvey H. Jones

PINEAPPLE MILK SHERBET

½ cup crushed pineapple
1 tsp. grated lemon rind
1 pint milk
1 T lemon juice
⅔ cup sugar

Combine and stir until sugar is dissolved. Pour into freezing tray and freeze firm. Remove to mixing bowl and beat until creamy. Return quickly to freezing tray and finish freezing. —Mrs. Richard B. Knotts

CORNSTARCH PUDDING

1 cup sugar
4 T cornstarch

Mix and add 2 cups boiling water and cook till clear and thick. Remove from fire, and add juice of 1 lemon and beaten whites of 2 eggs, fold in lightly. Serve with custard sauce as follows: 1 quart milk, 1 cup sugar, 2 egg yolks, and 2 T cornstarch. —Mrs. L. Wible

CARMEL PUDDING

½ cup sugar
½ cup milk
1 tsp. baking powder
2 tsp. vanilla
½ cup raisins
1½ cups cake flour
3 tsp. salt

Mix and pour in deep pan. Take 1 cup brown sugar and 2 cups boiling water and lump butter. Pour this over the batter and bake until done.
—Mrs. William Camm

LEMON SPONGE

1½ T granulated gelatin
1 cup boiling water
½ cup strained lemon juice
3 egg whites
¼ cup cold water
¾ cup sugar
⅛ tsp. salt

Soak the gelatin in the cold water for 5 minutes and dissolve by adding the boiling water. Strain gelatin into a bowl, add the sugar, salt and lemon juice. Chill this mixture and when it begins to set, beat for 2 or 3 minutes. Then add well beaten egg whites and continue to beat until very light and foamy. The pudding may be served in individual dishes with custard sauce, or it may be placed in a wet mold and when firm turned onto a dish and the soft custard poured around it. Rinse pudding molds with cold water, turn the mixture into them and allow to stand in cool place for 2 or 3 hours to set. Serve with the following sauce:

CUSTARD SAUCE

1 pint milk
¼ cup sugar
½ tsp. vanilla
3 egg yolks
⅛ tsp. salt

Heat milk, sugar and salt in double boiler. Beat egg yolks lightly and pour slowly into them some of the heated milk. Pour back into the double boiler and stir constantly until the custard coats the spoon. Remove at once and place pan in bowl of cold water, stirring until cool. Add vanilla.
—Mrs. J. Bosshart

GRAHAM CRACKER ROLL

1 pound graham crackers, rolled fine
1 pound dates, cut up
1 cup whipping cream
1 pound marshmallows, rolled fine
1 pound walnuts, cut up

Whip cream and mix other ingredients into cream. Mold into loaf and roll in graham crumbs. Chill for 1 hour. Slice and serve with whipped cream. Serves 10 generously. —Mrs. Eugene Waara

CHOCOLATE ROLL

5 egg yolks
3 T cocoa
Whipped cream
1 cup powdered sugar
5 egg whites
Thin chocolate sauce

Beat yolks until thick, add sugar and beat thoroughly. Add cocoa, fold in stiffly beaten whites. Spread in buttered and floured dripping pan and bake about 10 minutes in moderate oven (350 degrees.) Turn out on floured cloth. Cover with damp cloth. When cool, spread with whipped cream and roll. Serve with chocolate sauce.

CHOCOLATE SAUCE

1 cup sugar
Few grains of cream of tartar
¼ tsp. vanilla
½ cup water
1½ squares chocolate melted over hot water

Boil sugar, water and cream of tartar five minutes. Pour slowly on chocolate. Cool slightly and flavor. —Anna Tetlow

APPLE RINGS

2 red apples, washed and polished
1 cup sugar
3 T red cinnamon candy
1 cup water

Do not pare apples. Core. Slice each apple crosswise in ¾ inch slices. Bring sugar and water to a boil and stir until sugar dissolves. Boil 4 minutes with red cinnamon candy. Cover apples with this syrup and simmer gently until tender. Garnish meat platter with these. —Margaret Marsh

RHUBARB PUDDING

1 egg
Pinch of salt
½ cup sugar
2 cups rhubarb
½ cup milk
2 tsp. baking powder
2 T butter
2 cups flour

Sift together flour, salt, sugar and baking powder. Beat egg in milk, and add melted butter. Combine mixtures and beat well. Add rhubarb cut in small pieces. Bake. Serve with sweet sauce. —Mrs. F. W. Preston

SWEET SAUCE

1 tsp. flour
½ cup butter
1 tsp. flavoring
1 cup sugar
1 beaten egg

Mix all together and beat well, add 1 cup boiling milk. Cook a few minutes longer. —Mrs. F. W. Preston

UPSIDE DOWN COBBLER

Stew 1 pint berries, add ½ cup water and ½ cup sugar. Cool. Cream ¼ cup shortening and ½ cup sugar, add 1 egg. Sift together 1 cup flour, 2 tsp. baking powder and ⅛ tsp. salt and add alternately to creamed mixture with ½ cup milk. Mix and put in baking dish, add berries. Bake 375 degrees for 45 minutes. Serve with whipped cream.—Mrs. Leland Swanson

PINEAPPLE DESSERT

20 marshmallows
3 bananas
1 cup crushed pineapple
½ pint whipping cream

Soak marshmallows in pineapple over night. In the morning mash bananas, add to the mixture, let set in ice box for ½ hour. Whip cream and add slowly, folding in cream. Chill. —Mrs. Ted Currier

LEMON PUDDING

3 T butter
¾ cup sugar
2 eggs, separated
⅛ tsp. salt
2 T flour
1 cup milk
Juice and grated rind of one lemon

Combine butter, salt, sugar, and flour and mix well. Add egg yolks, milk, and lemon juice and rind and beat with egg beater until smooth. Fold in beaten egg whites. Pour into greased baking dish, set in pan of hot water and bake in moderate oven 45 minutes. Serve warm.

—Mrs. Sidney Weybright

CARROT PUDDING

1 cup carrots, grated
1 cup flour
⅔ cups raisins
1 tsp. baking powder
¼ tsp. cinnamon
Butter size of an egg
1 cup potatoes, grated
1 cup sugar
1 tsp. soda
1 tsp. salt
Serve with Brandy sauce
1 cup walnuts

—Mrs. C. Nasser

GELATIN ICE CREAM WHIP

2 packages orange gelatin dessert
1 quart boiling water
Pint vanilla ice cream

Dissolve gelatin in hot water and chill mixture until cold and syrupy. Beat with rotary egg beater until fluffy, add ice cream and continue beating. Chill until firm.

—Mrs. D. Hamilton

BANANA PUDDING

2 cups scalded milk
¼ tsp. salt
2 eggs, separated
Vanilla cookies
2 T sugar
¾ cup sugar
⅓ cup flour
1½ tsp. lemon juice
3 medium bananas

Scald milk in double boiler. Blend thoroughly sugar, salt, and flour, add gradually to scalded milk, stirring until mixture thickens. Cook 15 minutes stirring occasionally. Then mix with egg yolks, stirring rapidly, return to double boiler, stir and cook 2 minutes longer. Add lemon juice and allow custard to cool.

Line bottom of 7 inch casserole or pudding dish with the vanilla cookies, and stand a layer on edge around the side of dish. Add a layer of sliced bananas, and pour over one-half the custard. Add another layer of cookies, another layer of sliced, bananas and pour remaining custard over all. Beat meringue until stiff and add 2 T sugar. Bake in a slow oven (300-325 degrees) about 15 minutes or until meringue is browned. Serve cold.

—Mrs. J. L. Harper, Jr.

LEMON FLUFF

1 package lemon gelatine desert
Grated rind of 1 lemon
Juice of 1 small can pineapple
1 can evaporated milk
Pinch of salt
1 cup hot water
Juice of 1 lemon
1 package vanilla wafers—ice cream wafer type
½ cup sugar
1 small can crushed pineapple

Mix gelatine with juices and enough water to make 2 cups of liquid. Chill milk thoroughly and whip until frothy. Whip gelatine mixture and combine all together. Place crushed wafers in glass dish and pour on mixture and cover with crushed wafers. Place in ice box to set. Serves 12 to 16.

—Mrs. Katherine Ford

GRAHAM CRACKER PUDDING

1½ cups brown sugar
4 tsp. baking powder
1 cup seedless raisins
1¼ to 1¾ cups milk or 1 small can crushed pineapple
1 tsp. vanilla
1 pound graham crackers, finely crushed
½ tsp. salt
3 eggs

Combine graham crackers, sugar and baking powder, salt and raisins. Beat eggs very light, add 1¼ cups milk and vanilla, blend with graham cracker mixture, (the amount of milk will vary with the type of graham crackers.) Heat pan with 1 tsp. butter. When butter is slightly brown pour into pudding batter. Bake 30 to 40 minutes or until firm.

Carmel Sauce: ¼ cup butter, 1 cup brown sugar, 1 cup water, 1 T cornstarch, ¾ tsp. vanilla. —Patricia Ann Davis

STEAMED BREAD PUDDING

2 cups stale bread crumbs, soaked in hot water
⅔ cup shortening
½ cup molasses
½ tsp. cinnamon
½ tsp. cloves
1 scant tsp. soda
1 cup raisins
½ cup sugar
1 egg
½ tsp. nutmeg
1 tsp. baking powder
2 cups flour
Pinch of salt

Mix together and steam 3 hours. —Rose Marie Shoop

GRAHAM CRACKER MARSHMALLOW ROLL

1 pound dates
1 pound marshmallows
1 pint whipping cream
1 pound walnuts
36 graham crackers

Cut dates, marshmallows and nuts, mix. Whip cream, add. Roll crackers (save some crackers to roll mixture in.) Add balance to mixture. Form into a roll and chill. Serves 18 or 19. —Mrs. Florence Groat

KARMEL GLAZE TOPPING

2 T shortening
2 T coffee cream
1 tsp. corn syrup
½ cup brown sugar—firmly packed
⅛ tsp. salt

Combine all ingredients in sauce pan and bring to a boil. Remove from heat. Cool. Keeps well in refrigerator. Make a sandwich with Angel Food cake and ice cream and pour over hot syrup. —Mrs. George Smith

APPLE GOODY

6 large apples
½ tsp. cinnamon
⅔ cup sugar

Pare and slice apples in greased baking pan, put sugar and cinnamon over apples.

Topping:
1 cup dry quick oats
1 cup brown sugar
¼ tsp. baking powder
¾ cup flour
¼ tsp. soda
½ cup oleomargarine

Mix together well and put over top of prepared apples. Bake in moderate oven about 45 minutes or until apples are cooked. Serves 8.—Ethel Dunn

MISCELLANEOUS

TOM AND JERRY

8 eggs
1 cup whip cream
2 pounds powdered sugar

Separate eggs and divide whites in half. Beat yolks until very light in color, gradually adding sugar until very thick. Beat half of whites, add small amount of sugar and fold into yolks, whip cream and add to mixture.

Topping: Beat remaining whites and gradually beat in remaining sugar. Beat until the sugar is dissolved. —Mrs. Earl Van

SANDWICH FILLINGS

Dried fruit and honey—Grind and mix any of the following fruits with honey, dates, raisins, prunes, apricots or figs.

Nut and honey filling—Grind nuts and combine with crystalized honey.
—Josephine Wooden

HELPS AND HINTS

To set gelatin deserts quickly dissolve gelatin in 1 cup boiling water and add 1 cup ice cubes—stir until set. —Mrs. K. Ford

Ammonia will remove white spots from furniture.

Remove tea and coffee stains with boiling water.

Remove chocolate stains with borax and cold water.

Remove grass stains with ammonia and water.

Remove scorch with sunlight.

Remove grass stains with ammonio and water.

Remove ink stains with sour milk, lemon juice or salts of lemon.

Remove medicine stains by soaking in alcohol.

To remove ink from white goods, soak half hour in vinegar, wash, soak in solution of chloride of lime, wash.

To remove iron rust, moisten with ammonia, then use salts of lemon or oxalic acid, rinse in boiling water.

Paint stains that are old or dry may be removed from cotton or woolen goods by chloroform, first covering the spots with butter or olive oil.

Ginger poultices instead of mustard, prepared in the same way you would prepare a mustard poultice, will relieve neuralgia and will not blister.

Marks on tables caused by hot dishes may be removed by kerosene rubbed in with a soft cloth.

Kerosene will brighten silver and zinc.

A tablespoon of kerosene in a boiler of clothes will greatly facilitate the cleaning.

A teaspoon of corn starch mixed with a cup of salt will prevent it clogging in the shakers.

—Mrs. T. Gibson

WEDDING ANNIVERSARIES

1st.—Paper.
2nd.—Cotton.
3rd.—Leather.
4th.—Fruit or flowers.
5th.—Wooden.
6th.—Sugar and candy.
7th.—Woolen and copper.
8th.—Bronze or pottery.
9th.—Pottery or willow.
10th.—Tin.
11th.—Steel.
12th.—Silk and linen.
13th.—Lace.
14th.—Ivory.
15th.—Crystal.
20th.—China.
25th.—Silver.
30th.—Pearl.
35th.—Coral.
40th.—Ruby.
45th.—Sapphire.
50th.—Golden.
55th.—Emerald.
75th.—Diamond.

"We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks."

RECIPE FOR A DAY

Take a little dash of water,
And a little leaven of prayer;
Add a little bit of morning gold,
Dissolved in the morning air.

Add to your meal some merriment,
And a thought of kith and kin.
And then, as your prime ingredient,
A plenty of work thrown in.

But spice it all with the essence of love,
And a little whiff of play;
Let a wise old book and a glance above,
Complete a well made day.

RECIPE FOR A HAPPY HOME

One cupful honesty, 1 cupful congeniality

Two cupfuls plenty, 3 cupfuls respect

Four cupfuls of love.—Stir honesty and plenty to a smooth mixture, add 4 portions of love, well beaten, moisten with 1 cupful congeniality, stir slowly the 3 cupfuls respect.

Season with fruit of the Spirit and add a dash of the spice of unselfishness and a pinch of the salt of individuality.

Lighten with leaves of constancy.

Phone 492

Astoria Florist

Fifteenth and Exchange
Astoria, Oregon

Phone 688-L

Bell Bros.

JEWELERS

489 Commercial Near Eleventh
Astoria, Oregon

Margaret Elliot's

Helen Davis Inc. Shop
FINEST QUALITY
MERCHANDISE

561 Commercial Phone 200

Radio Service Company

HOME, AUTO AND MARINE
RADIO SERVICE

136 Ninth St. Astoria, Ore.
Phone 270

Ed's Place

FINE FOODS AND
BEVERAGES

Ida Chopard, Prop . Phone 2851

Shaner & Company

WATCHES, DIAMONDS,
JEWELRY

Fine Watch and Jewelry
Repairing

477 Commercial Astoria, Ore.

Warrenton Electric Company

Light and Power Wiring
APPLIANCES
SALES AND SERVICE

Phone 3316

Babe Nothwang Lucille Elliott
Alberta McVeigh

Beatrice Burruss Beauty Service

GUARANTEED OIL PERMANENTS
$8.50 AND UP

Phone 399 Cor. 10th and Duane
Astoria, Oregon

Main Street Grocery

A STORE COMPLETE . . .
FULL OF GOOD THINGS TO EAT

Open Seven Days a Week

Phone 3271 Free Delivery

United States National Bank of Portland

ASTORIA BRANCH

Astoria, Oregon

Guy C. Rea, Manager

Roy N. Salisbury, Asst. Mgr. George Andresen, Asst. Mgr.

Fenton's Grocery

FRUITS AND VEGETABLES
COLD AND SMOKED MEATS—DAIRY PRODUCTS

Phone 3251

Maize's Red & White Store

FRUITS AND VEGETABLES
MEATS, FROZEN FOODS, DAIRY PRODUCTS

Phone 2501 Free Delivery

GREETINGS FROM

Riviera Theatre

Astoria, Oregon Phone 123

"HOME OF GOOD PICTURES"

Riviera Sweet Shop

"BE SWEET WITH ME"

Astoria, Oregon Phone 1478

INSURANCE
L. F. Van Dusen
M. J. Van Dusen
B. B. Atwood

REAL ESTATE
I. "Pete" Pederson, Realtor

Van Dusen Agency

Established in 1849

Tenth and Duane - Telephone 79
Astoria, Oregon

Warrenton Shell Service

GENERAL REPAIRING
GAS, OIL AND LUBRICATION

Paul Miller, Proprietor Phone 4046

Columbia Hardware

FULLER PAINTS
PHILCO APPLIANCES ☆ RADIO SERVICE

Call Warrenton 2076
for
Your General Hardware Needs

Leatham Clothing

MEN'S AND BOYS' FURNISHINGS
WORK AND DRESS

Phone Warrenton 4241

DIXIES BUTTER-NUT BREAD

Astoria, Oregon

"POPULAR BECAUSE IT'S GOOD"

INVESTIGATE . . . IT PAYS TO SHOP

GREENBERG'S FURNITURE

FOR GREATER VALUES

Astoria, Oregon

Ginn's

GIFT AND APPLIANCE

403 Commercial Phone 459

Astoria, Oregon

COMPLIMENTS

OF

City Lumber & Supply Co.

Astoria, Oregon

Eastern

423 Commercial Street
Astoria, Oregon

Kelson's Tavern

LIGHT LUNCHES
CRAB COCKTAILS

Phone 3281 James E. Burke, Prop.

Eve's Shop

TOTS TO TEENS

11th and Commercial Sts.
Astoria, Oregon

Florence Wheeler Smith, Prop.

Helen's

FOUNTAIN AND
LUNCH

We Make Our Own Ice Cream

Phone 3146

HAVE YOU TRIED
DAYTIME BOWLING

AT THE...

Astoria Bowling Alley

Jarvis Refrigeration Service

REFRIGERATION AND
APPLIANCES

470 Duane St. Astoria, Ore.
Phone 1096

Majestic Radios - Home Freezers
Floor Furnaces - Reach-Ins

08,081.001